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## Rhubarbarita Supreme

*Sweet, tart, icy, refreshing---Yes, the word "supreme" may initially sound a little boastful. But after trying this, you'll know why I was so bold! Make plenty of the syrup while Indiana rhubarb is in season. Both the cocktail and mocktail version will make their way onto your favorite summer night on the patio sippers.*

### TO MAKE THE SYRUP:

3 cups of white granulated sugar  
6 cups water  
8 cups of cleaned, chopped rhubarb-1/2 inch pieces (pick the reddest stalks you can find for great color)  
2 quart glass canning jars, sterilized, with lids

Put the sugar and water in a 5 quart non-reactive pot and bring to a boil over high heat.

Reduce the heat to medium and simmer the sugar water until the sugar is completely dissolved.

Add the rhubarb and continue to simmer until the rhubarb is very soft and falling apart (10-15 minutes).

Turn off the heat, cover the pot, and let sit until cool.

Line a mesh strainer with 3 layers of cheesecloth and place it over a large bowl.

Pout the rhubarb mixture into the strainer and allow it to drip into the bowl. Gather up the ends of the cheesecloth and gently squeeze the last bit of juice out of the pulp. Discard pulp.

Pour the syrup into the glass canning jars and keep in the refrigerator.

Makes about 2 quarts of rhubarbarita mixer.

**NOTE:** Try this syrup in iced tea or mixed with lemonade or orangeade for a non-alcoholic drink. And it would be pretty nice mixed with a little vodka over ice and garnished with a sprig of mint or an orange twist.

### TO MAKE THE RHUBARBARITA SUPREME:

2 cups crushed ice  
8 ounces Rhubarbarita syrup (see recipe above)  
1 1/2 ounce premium tequila  
1/2 ounce Cointreau  
1 ounce fresh lime juice

Put the ice in a martini shaker.

Add the rest of the ingredients.

Put the lid on the shaker and shake until the outside of the shaker is too cold to handle.

Pour in margarita glass.

Add some of the ice from the shaker to top the drink off.

Makes one generous Rhubarbarita Supreme.

**TO MAKE THE RHUBARBARITA SUPREME MOCKTAIL:**

Omit the tequila and substitute an ounce of freshly squeezed orange juice for the Cointreau in the above cocktail recipe.

*Victoria Wessler*

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