



# Recipe of the Week

## **RHUBARB CORDIAL**

*Great if you like to drink your rhubarb!*

1. Chop 9 stalks of rhubarb and boil in 2 cups of water until tender.
2. Strain through a sieve back into the pot. Add 1 cup of sugar (use less if you like more of a bite).
3. Stir until the sugar is dissolved then bottle and refrigerate until ready to use.
4. Dilute to taste with tonic or soda water.

### **Use your rhubarb cordial to make FROZEN RHUBARB DAIQUIRIS!**

1. In a blender, blitz 50ml rhubarb cordial, 50ml white rum, 1 tab lemon juice and 1 cup crushed ice until smooth.
2. Serve in a stemmed cocktail glass. Garnish with a strawberry or a mint leaf.
3. Adjust quantities to taste as batches of cordial may vary in tartness.

Makes 1 cocktail.

*Recipe courtesy NZ Gardener 2019 Garden Diary*