

Ruby Rhubarb Syrup



Ingredients

- 6 cups chopped fresh or frozen rhubarb
- 1 ½ cups water
- 3 cups sugar
- ½ cup fresh squeezed lemon juice

Recipe: <https://www.afarmgirlsables.com>

Presented in part by



Directions

- Use medium saucepan over medium-high heat. Bring rhubarb and water to a boil.
- Lower the heat to medium-low, cover the pan, and cook rhubarb until tender (10 minutes). Stir occasionally.
- Line a fine mesh strainer with a double layer of cheesecloth. Place over a large bowl. Pour the rhubarb through the strainer to remove the pulp. Gently press on the cheesecloth with a wooden spoon to get the excess out.
- Measure the strained juice and add water until it makes 3 cups.
- Return to the saucepan (medium-high heat) and stir in sugar. Bring to a boil. Cook until sugar dissolves (8 minutes).
- Remove from heat, stir in lemon juice, and let cool. Can be kept in fridge for 1 month.

Ruby Rhubarb Syrup



Ingredients

- 6 cups chopped fresh or frozen rhubarb
- 1 ½ cups water
- 3 cups sugar
- ½ cup fresh squeezed lemon juice

Recipe: <https://www.afarmgirlsables.com>

Presented in part by



Directions

- Use medium saucepan over medium-high heat. Bring rhubarb and water to a boil.
- Lower the heat to medium-low, cover the pan, and cook rhubarb until tender (10 minutes). Stir occasionally.
- Line a fine mesh strainer with a double layer of cheesecloth. Place over a large bowl. Pour the rhubarb through the strainer to remove the pulp. Gently press on the cheesecloth with a wooden spoon to get the excess out.
- Measure the strained juice and add water until it makes 3 cups.
- Return to the saucepan (medium-high heat) and stir in sugar. Bring to a boil. Cook until sugar dissolves (8 minutes).
- Remove from heat, stir in lemon juice, and let cool. Can be kept in fridge for 1 month.