

## Rhubarb gimlet

*This cocktail recipe was inspired by the one they serve at 69 Colebrook Row, a superb little cocktail bar in London.*

**Makes:** as many as you want...

6 parts rhubarb juice (see below)

3 to 4 parts good gin

2 parts sugar syrup (eg Monin, or home-made)

½ to 1 part freshly squeezed lime juice

a few dashes of grapefruit bitters (optional)

ice

a small lime zest twist

1. Stir together with plenty of ice, then strain into martini glasses and garnish with a twist of lime zest, being sure to squeeze its essential oils over the cocktail first.
2. Make another round.



## Rhubarb juice

**Makes:** approx 500ml

1kg rhubarb, as pink as you can find

half a small glass of water

1. Wash rhubarb and chop into one inch pieces. Place in a saucepan with water, cover and cook over low heat until all exploded and juicy, about 20 minutes. Stir occasionally to check it's not sticking.
2. Strain through a jelly bag or sieve lined with muslin. Let drip for several hours or overnight. Store juice in the fridge or freezer.