



# *rhubarb, rosemary & gin cocktail*

makes 8

2¼ cups water, divided  
2 Tbsp. + ½ cup sugar  
½ cup fresh rosemary leaves  
3 cups diced fresh rhubarb  
6 Tbsp. fresh lemon juice  
1½ cups good gin

Place 1 cup water and 2 Tbsp. sugar in small saucepan and simmer, stirring frequently, until sugar is dissolved. Remove from heat and add rosemary leaves. Cover and steep for 5 minutes. Strain through fine-mesh sieve, pressing on leaves to extract liquid. Cool syrup to room temperature, then chill for 4 hours.

Puree 1¼ cups water, ½ cup sugar, 1 Tbsp. lemon juice and rhubarb in blender. Strain through fine-mesh sieve into a medium bowl. Squeeze the remaining rhubarb pulp to release as much liquid as possible. Chill the juice for 4 hours.

Mix the rosemary syrup, rhubarb juice, remaining 5 Tbsp. lemon juice, and gin in a pitcher or large jar. Pour over ice and garnish with fresh rosemary sprigs, if desired.

Leftovers (ha!) should keep in the fridge for 2-3 days.