

## Rhubarb juice

Makes a lovely, pink, cooling summer drink.

4 qt chopped rhubarb

4 qt water

Boil until rhubarb falls apart. Strain out pulp.

To the juice, add

2 cups sugar and

1 three-ounce package of strawberry Jello (You may have to heat it back up to dissolve the Jello.)

3 cups of pineapple juice

Freeze.

When frozen, you can thaw to the soft slush stage to make it easier to shave (with an ice cream scoop....easier to let it thaw a bit before scraping and shaving) and fill a tall glass one-half or 2/3 full of slush. Add 7-Up, ginger ale, or lemonade, or any of your favorite sweetened or unsweetened beverages.

Serve in tall clear glasses on a hot day!!

## Kate Nicoletti's rhubarb juice

4 cups of diced rhubarb

1 cup of water

1 cup of sugar

Cook in saucepan until it resembles a thick sauce - about 15 minutes. Strain through cheesecloth and a fine strainer over a large bowl to make the syrup clear. Store in bottles and refrigerate for up to 3 weeks or so.

Use the "solids" like a jam or chutney?

**Optional:** add basil leaves to the end of cooking, then to use - probably 1 part syrup to 3-4 parts champagne, club soda.