

# FRECKLED STRAWBERRY RHUBARB LEMONADE

## INGREDIENTS:

rhubarb syrup (yields 1 1/2 cups) -

- 4 cups rhubarb, chopped
- 1 cup sugar
- 1 cup water

base -

- 1 cup of fresh-squeezed lemon juice (or juice from 4 lemons)
- 1 vanilla bean, scraped
- 2 cups strawberries, hull yeah

plus -

- 2-3 cups cold water, to dilute
- ice and lemon wedges, to serve

## DIRECTIONS:

1. Make a rhubarb syrup. Place the rhubarb, sugar, and water in a saucepan. Bring to a boil. Reduce to a simmer and cook, stirring now and then, for 20 minutes. Strain, reserving solids for serving on French Toast or for on ice cream. Set aside to cool to room temperature. Chill in the fridge until time to make the lemonade.
2. Puree these strawberries with the vanilla bean seeds. Strain. Add rhubarb syrup and strawberry juice to a pitcher.
3. Pour the fresh-squeezed lemon juice through a fine-mesh strainer (unless you like it pulpy) and into the pitcher. Pour 2 cups of cold water over the base to dilute. Chill in the fridge for an hour.
4. Sample your lemonade in a teeny cup and if it's too sweet for you add more lemon juice, if it's too tart add a bit more water. Serve over ice with a lemon wedge. Enjoy!