



Makes: 2 servings

Prep Time: 10 minutes

Cook Time: 5 minutes

- 1 & 1/2 ounces gin
- 3/4 ounce fresh lemon juice
- 1/2 ounce rhubarb syrup, (recipe below)
- Chilled Champagne, Rhubarb ribbons, for garnishing (optional)
- Lemon Twist, for garnishing (optional)

For the Cocktail:

Combine all but the Champagne in a cocktail shaker filled with ice. Shake hard for 5 seconds. Pour into a Champagne flute and top with chilled Champagne to taste. Garnish with rhubarb ribbons or a lemon twist.

Rhubarb Syrup:

- 3/4 pound chopped rhubarb
- 1 cup sugar
- 1 vanilla bean, split lengthwise
- 1/4 tsp orange blossom water

For the Syrup:

Combine chopped rhubarb in a saucepan with 1 cup water, sugar, and vanilla bean. Bring to a boil over medium-high heat, stirring occasionally, then lower heat and cover. Let simmer gently for 5 minutes, then remove from heat. Stir in orange blossom water, replace lid, and let cool to room temp. Refrigerate overnight, then strain with a nut milk bag or a cheesecloth-covered sieve. Reserve the strained, broken down rhubarb for use as a compote, and store both syrup and compote in the fridge.

Recipe from Colleen Jeffers