

- SKS -

Rhubarb Vanilla Cocktail with Grapefruit

Makes 1 cocktail, and extra syrup

FOR THE SYRUP:

- 1 LB of rhubarb stalks, cleaned, cut crosswise into 1/2-inch slices
- 2 Cups of water
- 1 and 1/2 Cups of sugar
- 1 vanilla bean

FOR THE COCKTAIL:

- 1 oz gin
- 1 oz fresh grapefruit juice
- ice
- lemon peel (optional)

¹ To make the syrup, combine rhubarb, water and sugar in a small saucepan. With a sharp knife, split the vanilla bean down the center and scrape out the seeds. Add the seeds and bean to the saucepan and bring to a boil.

² Reduce to a simmer and continue cooking for 15 minutes.

³ Remove from heat and strain liquid, removing solids. Cool syrup.

⁴ To make the cocktail, combine 1/2 oz. cooled syrup, 1 oz gin and 1 oz grapefruit juice in a cocktail shaker with plenty of ice.

⁵ Shake vigorously and pour into a chilled glass. Garnish with lemon peel and additional ice if desired.