

Happy Hour: Rhubarb Berry Puree



Rhubarb isn't just for pies any more. This simple rhubarb and berry puree can be used for a variety of cocktails, in smoothies, or poured over vanilla ice cream. The puree can be kept in the fridge about a week, so make a big batch and enjoy!

Rhubarb-berry puree

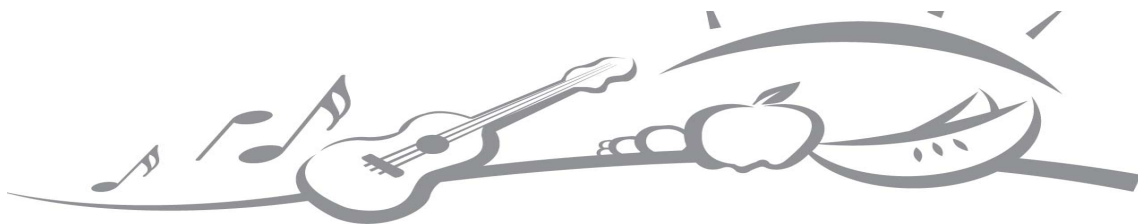
- 3-4 stalks rhubarb cut into 1-inch pieces
- 1 pint blueberries, strawberries or black berries
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup water

Add water, sugar, and rhubarb to heavy saucepan over medium-high heat. Boil for 7-10 minutes. Once rhubarb begins to soften, add berries and boil for another 2-3 minutes.

Remove from heat, transfer to blender or food processor and blend until smooth. Strain puree to remove seeds, and cool.

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Sand Hill Berries – Rhubarb, various berries



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Use your rhubarb-berry puree in these cocktails, or get inventive and make your own!

Rhubarb-berry Margarita

2oz good quality blanco Tequila (Sauza Hornitos, El Mayor, or Don Julio)
1oz Cointreau or Grand Mariner
3oz Fresh squeezed lime juice
2 oz Rhubarb-berry puree

Combine ingredients* with ice and shake well.

*For a simpler version, just use your favorite tequila and bottled margarita mix. Add the rhubarb-berry puree and shake.

Rhubarb-berry Mint Julep

4 leaves fresh mint
1 tablespoon sugar
2oz Kentucky bourbon
1 oz berry-rhubarb puree

In a sturdy glass muddle together mint leaves and sugar. Fill glass with ice add bourbon and rhubarb-berry puree. Shake to combine ingredients.

Rhubarb-berry lemonade

Simply add puree to your favorite lemonade mix, homemade or store-bought.

