



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **RHUBARB JUICE WITH LEMON-THYME**

MAKES 7 cups

### **Rhubarb Water**

4 cups rhubarb, cut into 1" pieces

4 cups water

- Place in a medium sized pot over medium high heat
- Bring to a boil and continue boiling for 3 minutes
- Allow mixture to drain through a colander into a large bowl

### **Lemon Thyme Simple Syrup**

1 ½ cups sugar

1 ½ cups water

1 large branch of lemon thyme

- Place in a medium sized pot over high heat
- Boil 5 minutes then remove from heat

Juice of ½ lemon

### **THE STEPS:**

- Place the rhubarb water, lemon thyme simple syrup, the lemon juice and thyme branch into a large pot.
- Place over medium high heat and bring to a boil
- Boil for 2 minutes
- Pour into sterilized jars
- Seal then store in the refrigerator for up to 2 days or in the freezer up to 3 months.

**THE LOVE:** Make sure you leave sufficient head room in the storage container if you are planning on freezing your rhubarb juice. This will allow the juice to expand when it freezes without cracking your container.