

# RHUBARB & GINGER GIN



## INGREDIENTS

- 450g of chopped rhubarb - the pinker the better for the colour
- 2" of fresh ginger cut into a couple of chunks
- 80g of granulated sugar (caster turns it cloudy)
- 500ml or just fill the jar with gin, I use Gordon's my grandmother's favourite

This is so easy to make, the hardest part is waiting 3 weeks for it to brew!

## DIRECTIONS

- 01 Place the chopped rhubarb, ginger and sugar into a large jar.
- 02 Place the lid on and leave for 48 hours, shaking occasionally.
- 03 After 48 hours, open the lid and pour over the gin. Place the lid back on and shake gently once a week for 3 weeks.
- 04 After 3 weeks, place a muslin in a sieve over a large bowl. Pour out the contents of the jar into the muslin and leave it to drip through. I find baby muslins are the best as they have a finer weave.

Bottle and enjoy! I serve with Mediterranean Fevertree tonic and ice.

