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RECIPE

Rhubarb-Ginger Sparkler

By Melissa Denchak | Fine Cooking Issue 116



Scott Phillips

★★★★☆ (3 ratings)

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Ingredient Spotlight



IN THIS RECIPE
Rhubarb



IN THIS RECIPE
Ginger



IN THIS RECIPE
Lemons



FEATURED
Chinese Black Rice

Servings: 6

When rhubarb is in season in early spring, make the most of its tart flavor with this spicy, pale pink cocktail. It's easy to scale up, making it perfect for a brunch or as a signature wedding drink.

Ingredients

- 1 lb. fresh rhubarb, roughly chopped
- 1 cup granulated sugar
- 1-1/2 oz. (about a 2-inch piece) peeled and sliced fresh ginger
- 1/4 cup fresh lemon juice
- 750ml sparkling wine, or 24 fl oz. soda water

Preparation

In a medium (3-quart) saucepan, combine the rhubarb, sugar, and ginger with 1 cup water. Bring to a boil over medium-high heat, then lower the heat to medium-low and simmer, stirring occasionally, until the rhubarb is broken down and softened, about 15 to 20 minutes.

Strain through a fine-mesh sieve, pressing on the solids. Stir in the lemon juice and refrigerate until chilled.

Divide the syrup among 6 champagne flutes (about 1/4 cup each) and top with sparkling wine or soda water.

- Cocktail Party
- Dairy-Free
- Drinks
- Fish-Free
- Granulated Sugar
- Champagne

Reviews (4 reviews)

- pokano** | 05/19/2019
Very refreshing. I might add a bit more ginger the next time.
- Revorg** | 04/06/2013
Great alternative to mimosas for a special brunch. I'm also planning to experiment with this same syrup in gin or vodka cocktails...a good springtime concoction!
- Revorg** | 04/06/2013
Great alternative to mimosas for a special brunch. I'm also planning to experiment with this same syrup in gin or vodka cocktails...a good springtime concoction!
- mojo_g** | 05/09/2012
Really nice!

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