

“Baby, It’s NOT Cold Outside” Strawberry Rhubarb Daiquiri

*from **In Our Grandmothers’ Kitchens** and the Green Emporium*

Chef Michael Collins informs me that he was inspired to create this cocktail by my late neighbor Florette, who made a mean rhubarb tea.

I have tried it three ways—with rum (as described below) at his restaurant, with a little Grand Marnier at home when I couldn’t find rum, and in “virgin” form with a little pink lemonade for my young friend Audrey. I like it all three ways.

Ingredients:

for the base:

6 cups water
1 cup sugar
2 cups chopped rhubarb
2 cups strawberries, cut in half
1/2 lime
1 tablespoon grenadine (optional--for color; I found with really fresh fruit I didn’t necessarily need it)

for the cocktail:

1 cup cocktail base (see above)
2 ounces white rum
lime juice as needed for rimming
sugar as needed for rimming

Instructions:

Bring the water to a boil. Add the sugar and stir. When the sugar has dissolved add the fruit.

Reduce the heat to very low and simmer, uncovered, for 20 minutes, until the fruit breaks down. Toward the end of this process add the grenadine if you are using it.

Allow the mixture to cool. Remove the half lime (DO NOT FORGET THIS STEP!), and place the liquid in a blender in batches. Blend it; then strain it, first through a strainer (don’t try to push the fuzz down through the holes) and then through cheesecloth.

Place it in a jar and keep it refrigerated until it is needed.

To make a cocktail (or two): Place the rum in a cocktail shaker, and add ice. Pour in the cup of cocktail base. Shake.

Pour a little lime juice around the rim of 1 large or 2 small glass(es), and dip it/them in sugar so that the sugar coats the rim(s). Strain the drink into the glass(es).

The drink recipe serves 1 to 2. The base makes about 6 cups.