

Refreshing Homemade Rhubarb Juice Recipe with Lemon & Mint

Refreshingly Tangy Rhubarb Juice (That's Almost Too Easy to Love)



TIME
20 min

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INGREDIENTS

- 4 cups chopped rhubarb (fresh or frozen)
- 4 cups water
- 1/2 cup sugar (adjust based on your taste or rhubarb's tartness)
- 1 tablespoon lemon juice (optional-but adds brightness)
- Mint leaves or lemon slices for garnish (optional)

DIRECTIONS

- 1. Simmer the Rhubarb:** In a large saucepan, combine rhubarb and water. Bring to a boil, then reduce heat and simmer for 15-20 minutes until rhubarb is completely soft and breaking apart.
- 2. Strain It Well:** Carefully strain the mixture using a fine mesh sieve or cheesecloth into a large bowl or pitcher. Use the back of a spoon to press out every bit of juice. Discard the leftover pulp.
- 3. Sweeten the Magic:** While the juice is still warm, stir in the sugar until dissolved. Add lemon juice if using.
- 4. Chill & Serve:** Let the juice cool to room temperature, then refrigerate until chilled. Serve over ice, garnished with mint or lemon slices for an extra touch of flair.

SWAPS & NOTES

: tart, subtly sweet, and vibrant in both color and flavor.

Why I Love This Recipe Rhubarb juice isn't something you see every day, which makes it feel like a secret gem.

It's wildly refreshing, naturally tangy, and surprisingly versatile.

I love how easily it pairs with both sweet desserts and savory meals.

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Original recipe: <https://chefmaniac.com/refreshing-homemade-rhubarb-juice-recipe-with-lemon-mint/>