

Rhubarb Lemonade Concentrate - A Sweet-Tart Summer Drink Base

Rhubarb Lemonade Concentrate: A Tart-Sweet Summer Refresher ??



TIME
20 min

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INGREDIENTS

3 cups rhubarb, chopped (leaves discarded)
2 large lemons, juiced and zested
15 cups granulated sugar
3 cups water

DIRECTIONS

1. Prep the Rhubarb: Wash the rhubarb and chop it into 1/2-inch pieces.
2. Discard all leaves-they're toxic and should not be used.
3. Place rhubarb in a large saucepan or : Dutch oven.
4. Juice and Zest the Lemons: Wash your lemons well.
5. Use a fine grater or microplane to zest them, taking care not to include bitter white pith.
6. Juice the lemons, strain out the seeds, and pour the juice over the rhubarb.
7. Make the Concentrate: In the saucepan, add: 3 cups water
8. 15 cups sugar
9. Zest and juice of lemons
10. Chopped rhubarb
11. Bring everything to a boil over medium-high heat, stirring often to dissolve the sugar.
12. Let it simmer for 20 minutes until the rhubarb softens and begins to fall apart.
13. Mash and Strain: Remove from heat and cool slightly (about 10 minutes).
14. Use a potato masher or spoon to gently mash the mixture and release even more flavor.
15. Strain through a fine mesh sieve or cheesecloth into a large bowl or measuring jug.
16. Store or Freeze: Pour the concentrate into clean glass jars or freezer-safe containers.
17. Cool completely before sealing.
18. Store in the refrigerator for up to 3 weeks or freeze for up to 6 months.

TIPS FOR SUCCESS

Don't skip the lemon zest-it's what makes the flavor pop.

Use fresh, tender rhubarb stalks for best results.

Stir the concentrate before each use-it may settle slightly.

Label your freezer jars with the date so you can track freshness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rhubarb-lemonade-concentrate-a-sweet-tart-summer-drink-base/>