

Strawberry Rhubarb Fizz

Ingredients

2 cups chopped rhubarb, cut into ½ - inch pieces (about 1 pound)
2 cups sliced strawberries, (about 1 pound)
1 cup water
½ cup sugar
2 tablespoons balsamic vinegar
1/8 teaspoon black pepper
Club soda

Instructions:

1. ***Cook*** Combine all ingredients in heavy-bottomed, stainless steel saucepan over medium heat. Stir to mix. Bring to a boil, cover. Cook until fruit is soft, about 10-15 minutes. The fruit will look dull and syrup dark red
2. ***Strain*** Set a strainer over a bowl. Spoon fruit and liquid into a strainer and strain for at least 30 minutes and up to 2 hours. Pour syrup into a bottle, label with name and date, refrigerate.
3. ***Drink*** To make a drink, add 2 tablespoons syrup to glass, add club soda or seltzer water and ice. Stir. Depending on the size of your glass, you may need to adjust the amount of soda. Garnish with a strawberry, an orange or lemon slice or sprig of mint.

***Prep time*:** 45 minutes

***Cook time*:** 15 minutes

***Total time*:** 1 hour

***Yield*:** 1.5 cups

***Author*:** Judy Barbe