



# SPRING TONIC



Celebrate flavor and fragrance with a garden sip that tastes like spring. Perfect and pink for all your gatherings, especially those that honor moms, sisters, beloved girlfriends, brides, babies, and all the special people in your life.

This is a forgiving recipe so feel free to make it your own with a different herb, tarragon perhaps, chamomile would be delicious.

## YOU'LL NEED:

Fresh rhubarb, the pinker the better although green will be just as delicious

A good sized bunch of fresh sweet woodruff (*Gallium odoratum*)

Sugar, white sugar will yield the clearest finished syrup

**Also:** A glass or plastic container and a muddler, the end of a wooden rolling pin, or a strong wooden spoon.

- chop rhubarb and layer with fresh sweet woodruff stems and flowers in a non-metal container.
- top ingredients with sugar, as sweet as you like—or not—and pound with a muddler, wooden rolling pin, or a strong wooden spoon to get the juices flowing.
- cover and leave mixture to macerate in a cool location for 24 hours, then strain resulting syrup into a glass jar and refrigerate.

**To serve:** Mix a tablespoon (or more) with sparkling wine or fizzy water—the first backyard strawberry would make a delightful garnish. Scale recipe as you like.