

RHUBARBARELLA

This cleverly named seasonal cocktail is inspired by a recipe in Scott Beattie's gorgeous tome, Artisanal Cocktails. It calls for a candied rhubarb syrup that is as simple to make as it is stunning. Make and chill a few batches of the simple syrup ahead of time.

Ingredients:

1 $\frac{3}{4}$ oz	New Deal Vodka
$\frac{3}{4}$ oz.	Freshly squeezed lemon juice
$\frac{1}{2}$ oz.	Candied rhubarb syrup (see recipe below)
$\frac{3}{4}$ oz.	Seltzer
10 pieces	Candied rhubarb (see recipe below)
2	Mint leaves, sliced lengthwise into thin strips

Directions:

1. Combine the vodka, juice, simple syrup and seltzer in a mixing glass and give it a stir.
2. Add the rhubarb, mint and enough ice to fill the mixing glass.
3. Cover and shake a few times.
4. Pour into a short or tall collins glass to serve, and use a straw or knife to distribute the rhubarb pieces and mint throughout the drink.

