

A close-up photograph of several stalks of pink rhubarb, cut into 2cm pieces, arranged in a pile. The rhubarb has a vibrant pink color with some white streaks. The background is dark, making the pink rhubarb stand out.

Make your own pink rhubarb Gin...

Method

Cut the rhubarb into 2cm pieces and add to a 1 litre container. Add the sugar and the gin, seal and give the container a gentle shake. Put in a dark cool area and set aside for a week or two until the gin has turned a gorgeous pink colour. Strain the gin through cheese cloth or a fine mesh sieve and into a bottle.

Ingredients

- ♦ **400g rhubarb (the pinkest you can find)**
- ♦ **250g caster sugar**
- ♦ **750ml gin**