

# RHUBARB CHAMPAGNE

## INGREDIENTS

- 2L boiling water
- 3L cold water
- 1 whole lemon sliced finely (remove pips)
- 3 1/2 cups rhubarb chopped small
- 150ml white wine vinegar or cider vinegar
- 875g sugar (I recommend that the amount of sugar be reduced to taste if you don't like very sweet drinks)

## METHOD:

- Put sugar into a clean (sanitised) plastic bucket pour over boiling water and dissolve sugar
- Add rhubarb and lemon cut up roughly.
- Lastly add vinegar and cool water and stir well.
- Leave 48 hours, no longer, or the rhubarb will sour.
- Strain, pour into bottles and cap.
- Leave for 2 weeks (it will build up gas pressure after only a couple of days).
- Makes approx 5L

Red Rhubarb = Pink Champagne

Green Rhubarb = White Champagne

This beverage is non Acoholic, (or only very slightly alcoholic), according to the internet site that I took it from.

## NOTES:

- **Use PET soft drink bottles or STRONG Champagne bottles, as it is possible that high gas pressure will build up in the bottles.**
- **If you are concerned about explosions make sure that you use PET bottles with screw caps. It may be prudent to store the bottles away from carpeted areas or store them outside (remember grampa's exploding ginger beer?)**
- **Storing bottles in the fridge, once ready to drink, will reduce the explosion potential and will ensure that the 'champagne' is chilled and ready to drink.**
- **This is an old 'traditional' recipe – I'm not sure how the fizz is generated; but believe me, it works really well.**