

Strawberry-Rhubarb Sangria:

Rhubarb Simple Syrup:

3 cups water

1.5 cups sugar

3 cups diced rhubarb

Bring to a boil and let simmer for 10-12 minutes, until rhubarb is soft. Let cool with rhubarb in the syrup.

Sangria Base

6 cups of Orange Juice

1 full recipe of Rhubarb simple syrup (above)

1 cup stoli strawberry vodka

Combine OJ, rhubarb syrup & strawberry vodka in a pitcher

The Cocktail:

Fill a glass with ice

add 3-4 strawberry slices

Fill glass half way with Sangria base

Fill remaining with Sparkling Rose wine

Garnish with an orange wheel & small strawberry

Enjoy!

Recipe courtesy of Karen Short & the Tavern at Chapman Cottage