

Rumbarb

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*1 1/4 ounces Rhubarb
Simple Syrup
1 ounce white rum, such as
Bacardi
1 ounce fresh lime juice
1 ounce fresh ginger, diced
1/2 ounce aged rum, such
as Zacapa 23
1/4 ounce pomegranate
juice
1 stalk rhubarb (for garnish)*

Preparation Time: 15 minutes

Add the Rhubarb Simple Syrup, white rum, lime juice, ginger, aged rum and pomegranate juice to a mixing glass.

Muddle the ginger in a cocktail shaker. Add large ice and shake thoroughly.

Double strain into a rocks glass with fresh ice.

Garnish with a rhubarb stalk.

Per Serving (excluding unknown items): 93 Calories; trace Fat (6.5% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1 Vegetable; 0 Fruit.