

# Rhubarb Simple Syrup

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**Yield: 4 cups**

*1 stalk rhubarb, cut into two-inch pieces*  
*2 cups sugar*

**Preparation Time: 15 minutes**

Add the rhubarb and two cups of water to a small saucepan. Bring to a boil. Reduce to a simmer.

Add the sugar. Stir until dissolved. Remove from the heat. Let steep for 10 minutes.

Strain the mixture. Let cool.

Store in the refrigerator for up to two weeks.

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Per Serving (excluding unknown items): 1559 Calories; trace Fat (0.1% calories from fat); trace Protein; 402g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 0 Fruit; 27 Other Carbohydrates.