



## Rhubarb Wine

4 lb. bright red rhubarb

Rind only of 1 large lemon

4 oz. raisins

2 1/2 lb. sugar

1 gallon water

Campden tablet

All-purpose yeast

This makes a fine table wine that improves with keeping, or a wine that will blend with almost any other wine, or act as a base for liqueurs.

- Top and tail the rhubarb, wipe the stalks clean and chop or crush them.
- Add the lemon rind and chopped raisins.
- Pour on the boiling water and when it is cool make sure that the soft rhubarb is thoroughly crushed with your hands.
- Add one teaspoonful of pectozyme and a Campden tablet.
- Next day stir in the sugar, nutrient and yeast.
- Ferment for four days on the pulp, then strain and press and continue fermentation.

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