



RHUBARB JUICE & MORE

Recipe:

Make rhubarb juice with half the sugar, then strainer the juice out to blend with varieties of cranjuices or water.

Use residual rhubarb for vanilla or strawberry ice cream topping.

Courtesy of Alex

Notes:

Adding rhubarb juice to CranGrape or C-Raspberry really gave it that something EXTRA. Plus, it reduced the total calorie content.

Adding on top of ice cream gave the lower calorie effect after getting a great flavor.

Turned out a better experience then using Hersheys syrup!

Helps with my diabetes, as well.

