**Rhubarb Syrup**

*Makes about 8 ounces*

4 cups chopped rhubarb

1 cup sugar

1 cup water

Combine the rhubarb, sugar, and water in a heavy-bottomed saucepan and bring to a boil. Lower the heat to a simmer and cook gently, stirring occasionally, until the fruit is soft and the liquid has thickened slightly, about 20 minutes.

Set a fine-mesh strainer (or a coarse strainer lined with cheesecloth) over a large bowl. Pour the rhubarb through the strainer until most of the liquid is in the bowl. Press the solids a little with the back of a spoon to extract more syrup.

Carefully pour the syrup into a clean bottle. Cover or cork the bottle and refrigerate. It should keep for quite some time in the fridge.

The leftover rhubarb solids also make a nice rough jam, so if you want you can put them in a clean jar and keep them in your refrigerator for a week or so. It's great on toast!