



## Rhubarb Liqueur



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



20

CALORIES



122 kcal

BEVERAGE

DRINK

## Ingredients

- ☐ 0.5 cup grand marnier orange-flavored
- ☐ 1.5 pounds rhubarb coarsely chopped
- ☐ 6 tablespoons sugar
- ☐ 3 cups vodka
- ☐ 0.3 cup water

## Equipment

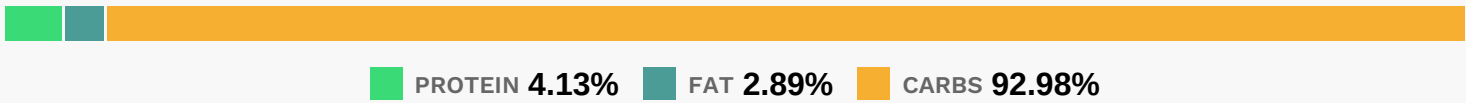
- ☐ bowl
- ☐ sauce pan

☐ sieve

## Directions

- ☐ Bring sugar and water to a boil in a small saucepan, stirring just until sugar dissolves; remove from heat. Cool.
- ☐ Place coarsely chopped rhubarb in a wide-mouth jar.
- ☐ Add vodka, Grand Marnier, and cooled sugar syrup; stir. Screw lid on tightly; let stand at room temperature for 2 to 3 weeks or until all the color leaches out of rhubarb. Strain mixture through a sieve over a bowl; discard solids.

## Nutrition Facts



## Properties

Glycemic Index:4.9, Glycemic Load:2.63, Inflammation Score:-2, Nutrition Score:1.4239130363516%

## Flavonoids

Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg Epicatechin 3-gallate: 0.2mg, Epicatechin 3-gallate: 0.2mg, Epicatechin 3-gallate: 0.2mg, Epicatechin 3-gallate: 0.2mg

## Nutrients (% of daily need)

Calories: 122.34kcal (6.12%), Fat: 0.1g (0.15%), Saturated Fat: 0.02g (0.15%), Carbohydrates: 7.03g (2.34%), Net Carbohydrates: 6.42g (2.33%), Sugar: 5.87g (6.52%), Cholesterol: 0mg (0%), Sodium: 2.38mg (0.1%), Alcohol: 13.56g (100%), Alcohol %: 20.83% (100%), Protein: 0.31g (0.62%), Vitamin K: 9.97µg (9.49%), Manganese: 0.07mg (3.39%), Vitamin C: 2.72mg (3.3%), Calcium: 29.44mg (2.94%), Potassium: 100.18mg (2.86%), Fiber: 0.61g (2.45%), Magnesium: 4.29mg (1.07%)