



RECIPES FROM: chimacum corner farmstand

Hope was out collecting herbs for her butterflied chicken the evening of spring solstice, and she noticed the red stems of her rhubarb standing upright nearly 8 inches out of ground. She couldn't resist! Without harvesting all of the first growth of rhubarb, she picked 2 cups of stems and added 1 cup of Rob Story's organic sour cherries that she had in the freezer.

Rhubarb Fool

Ingredients:

3 c fruit (sliced rhubarb stems alone or supplemented with any frozen fruit)
1/2 c sugar
pinch of salt
1 c whipping cream

Directions:

Cook fruit without water on mediumheat. Add sugar and pinch of salt and cook until thin jam consistency. Cool.

Whip cream with perhaps a pinch of sugar. Taste the fruit sugar level and determine from it, if you want to add more sugar to the cream.

Fold together the fruit and whipped cream gently with a rubber spatula leaving large streaks and serve in stem glassware or glass bowls.

You'd be a fool not to take Hope's advice — "Serve with a butter cookie!"

