



## RECIPES FROM: chimacum corner farmstand

Here are a couple different (non-strawberry) ways that Rhubarb can be prepared:

*First, try a rhubarb dressing over your spring greens salad.*

### **RHUBARB DRESSING**

#### **Ingredients:**

2 c chopped rhubarb  
1/2 c honey  
1/4 c red wine vinegar  
1/2 c olive oil  
some grated onion or garlic to taste  
salt to taste

#### **Directions:**

Simply chop up 2 cups of rhubarb and cook with the honey and vinegar over medium heat till soft. Drain in a sieve, saving the liquid but discarding the pulp. Add the oil and some grated onion or garlic and salt to taste. Shake in a jar or whisk thoroughly in a bowl and chill a bit before serving.

*And perhaps the most straightforward way to enjoy rhubarb:*

### **EASY-PEASY RHUBARB COMPOTE**

#### **Ingredients:**

4 c rhubarb chopped or cut into matchsticks  
1/2 c honey  
1/4 c orange or lemon juice  
2 Tbsp candied or fresh ginger root (minced)  
1 tsp orange or lemon zest

#### **Directions:**

Combine in baking pan and spread evenly. Bake at 400 until rhubarb is soft but retains its shape, about 25 minutes.

*Serve the compote over oatmeal or granola for breakfast, or over ice cream for dessert. One can make a more elaborate dessert by mixing a couple of cups of oats with some sugar, chopped nuts and vanilla. Spread this over the top of the rhubarb, bake at 375 degrees for ~50 minutes until the top is golden brown and the rhubarb is bubbling. Now that's a zesty potluck item!*

