



*Seasonal, Healthy, and Tasty for  
Chimacum Corner Farmstand*

## May 2014: Rockin' Rhubarb!

### Rhubarb Ginger Lemon Bread

- 1-1/2 cups sliced rhubarb
- 2 Tablespoons sugar
- 1 cup lukewarm water
- 1/4 cup lukewarm milk
- 2 Tablespoons butter, melted
- 2 teaspoons active dry yeast
- 4 cups bread flour
- 1 Tablespoon firmly packed brown sugar
- 1-1/2 teaspoons salt
- 1 Tablespoon grated lemon zest
- 1 Tablespoon grated ginger
- 1 egg
- 2 Tablespoons milk

Toss the rhubarb in a bowl with the sugar. Transfer to a dry sauté pan and cook over medium heat for 7 to 8 minutes, until just tender. Set aside to cool.

Place the water, milk and butter in the bowl of a heavy-duty electric mixer or in a large mixing bowl. Sprinkle the yeast over the mixture, stir in and let sit for 2 minutes. Add the bread flour, brown sugar, salt, lemon zest and ginger. Mix with the dough hook (or knead by hand for 4 to 6 minutes, until the dough is smooth and elastic. Transfer the dough to a light oiled large bowl, cover with plastic wrap, place in a warm place and let rise for about 1 hour, until doubled in volume.

Carefully and lightly knead in the cooked rhubarb until evenly distributed.

Turn the dough out onto a lightly floured work surface. Shape the dough into a round.

Lightly oil a baking sheet and dust with bread flour. Place the round loaf on the prepared sheet. Cover with plastic wrap and let rise again in a warm place for about 40 minutes, until almost doubled in volume.

Preheat the oven to 400°. Whisk together the egg and milk to make an egg wash. Uncover the loaf and gently brush the dough with the wash.

Bake for 35 to 40 minutes, until brown and the dough sounds hollow when tapped. Let the bread cool on the pan for 10 minutes, then turn onto a rack and cool completely.

*Makes 1 Loaf*

### Beet and Rhubarb Salad

- 2 pounds beets, either mixed or one color
- 3/4 pound rhubarb stalks, cut into 1-inch pieces
- 2-1/2 Tablespoons sugar
- 2 teaspoons sherry vinegar
- 3/4 teaspoon pomegranate molasses
- 2 Tablespoons maple syrup
- 2 Tablespoons olive oil
- Salt and freshly ground pepper
- 1/4 teaspoon ground allspice
- 1 small red onion, thinly sliced
- 2 Tablespoons chopped parsley leaves
- 1/4 pound gorgonzola cheese, crumbled

Preheat oven to 400°. Wrap beets individually in foil and bake 40 to 60 minutes, depending on size, until a sharp knife goes in easily. Set aside to cool. Peel the beets and cut into 1-inch pieces.

Toss the rhubarb with the sugar, spread on a foil lined pan and roast 10 to 12 minutes, until soft but not mushy. Set aside to cool.

In a large bowl, whisk the vinegar, pomegranate molasses, maple syrup, olive oil and salt and pepper to taste. Add the onion and set aside for a few minutes to soften slightly. Add the parsley and beets. Stir to combine.

Just before serving, gently fold in the rhubarb with their juices. Sprinkle the crumbled gorgonzola on top and serve.

*Makes 4 servings*



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### Rhubarb Shortbread Bars

#### For the Jam:

- 1 pound rhubarb stalks, trimmed and cut into 1-inch pieces
- 1/2 cup sugar
- 1/2 cup water
- 1/2 vanilla bean

#### For the Shortbread:

- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 4 sticks (1 pound) unsalted butter, at room temperature
- 4 large egg yolks
- 2 cups sugar
- Confectioners' sugar (for dusting the top)

#### Jam:

Place the rhubarb, sugar and water in a medium saucepan. Split the vanilla bean and scrape the seeds into the pan. Toss in the pod. Bring to a simmer over low heat and cook, stirring often, until the rhubarb softens and almost seems to melt, about 10 minutes. Remove the pan from the heat, remove and discard the vanilla bean pod, and cool to room temperature.

The jam can be made up to a week ahead and stored covered in the refrigerator.

#### Shortbread:

Whisk the flour, baking powder and salt together in a bowl and set aside

In a mixer, beat the butter on high speed until pale and fluffy. Add the egg yolk and sugar and beat until the sugar is dissolved and the mixture is light. Reduce the mixer speed to low and add the dry ingredients, mixing only until the ingredients are incorporated.

Turn the dough onto a work surface and cut in half. Shape each half into a ball and wrap in plastic. Freeze the dough for about 30 minutes, until firm. You can freeze the dough up to a month. Thaw, still wrapped, overnight in the refrigerator.

Center a rack in the oven and preheat to 350°. Remove one ball of dough from the freezer and using the large holes on a box grater, grate the dough into a 9-inch x 12-inch baking pan. Pat the dough gently just to get it into the corners, do not press it down. Spread the dough with the rhubarb jam. Grate the remaining ball of dough

over the jam and press down lightly to distribute it evenly. Bake the shortbread about 40 minutes, until golden brown.

As soon as you remove the pan from the oven, dust the top with confectioners' sugar. Cool on a rack to room temperature. When cooled, cut into 3-inch squares or 1-1/2 inch x 3-inch rectangles. Store covered at room temperature for about 2 days or wrapped and frozen up to one month.

### Spicy Rhubarb Chutney

- 1/3 cup sugar
- 1/2 teaspoon cayenne
- 1/2 teaspoon ground cloves
- 1 teaspoon ground cumin
- 1 teaspoon ground cinnamon
- 2-1/2 Tablespoons minced garlic
- 1/2 cup cider vinegar
- 2 Tablespoons minced ginger
- 1/2 teaspoon salt
- 6 cups diced rhubarb
- 2/3 cup chopped red onion
- 1/3 cup raisins

Combine sugar, cayenne, cloves, cumin, cinnamon, garlic, vinegar, ginger and salt in a large saucepan. Simmer until sugar is dissolved, about 7 minutes.

Add the rhubarb, onions and raisins to the saucepan. Cook over medium heat until rhubarb is soft and mixture has thickened, about 20 minutes.

Remove from heat and let cool. If not using immediately, refrigerate until ready to use.

This is great served with curries or with meat.