

150 Rhubarb Recipes



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Rhubarb Biscuits

100g/4oz Butter
200g/7oz Demerara Sugar
1 Egg
200g/7oz Stewed Rhubarb, drained
225g/8oz Plain Flour
A large pinch of Salt
1 tsp Baking Powder
1 tsp Grated Nutmeg
1 tsp Ground Cinnamon
1/2 tsp Ground cloves
50g/2oz Chopped Walnuts
100g/4oz Sultanas

Preheat the oven to 180C, 350F, Gas Mark 4 and lightly grease several baking trays.

In a large mixing bowl, cream together the butter and sugar until fluffy. Add the egg a little at a time and beating until well incorporated. Stir in the rhubarb and mix well. In another bowl, mix together the flour, salt, baking powder. Add the flour mixture to the rhubarb mixture and mix until well blended.

Fold in the walnuts and sultanas.

Drop spoonfuls of the batter onto the prepared baking sheets, spacing well apart, and bake for 10-12 minutes, until lightly browned at the edges. Cool on wire racks.

Steamed Apples and Rhubarb

In a 2-quart microwave-safe casserole, combine:
1 pound fresh rhubarb, cut into 1-inch pieces
1 pound Granny Smith apples, peeled, cored, and sliced 1/4-inch thick.

In a separate bowl, combine and mix well:
3/4 C sugar
1/2 tsp grated orange zest
1/2 tsp ground dried ginger
1/8 tsp ground nutmeg.

Sprinkle over rhubarb and apples. Toss well to coat them evenly. Cover with plastic wrap (leave a small vent on 1 side so that steam can escape).

Microwave on HIGH for 9 to 12 minutes, until rhubarb and apples are tender.

Rotate the dish 1/4 turn every 4 minutes. Let stand, covered, for 10 minutes. Serve warm.

Rhubarb Nut Bread

1 1/2 cups Brown sugar
1 Egg, beaten
1 teaspoon Baking soda
1 teaspoon Vanilla
1 1/2 cups Rhubarb, cut in small pieces
2/3 cup Vegetable oil
1 cup Buttermilk
1 teaspoon Salt
2 1/2 cups Flour
1/2 cup Walnuts, chopped

Topping:

1 tablespoon Butter
1/3 cup Sugar

Preheat oven to 350 deg F. Combine brown sugar, oil and beaten egg. In a small bowl mix together milk, baking soda, salt and vanilla. Add milk mixture to sugar mixture alternately with flour, beating well after each addition. Fold in rhubarb and nuts. Turn into 2 greased and floured 8x4x3 inch loaf pans. Mix topping ingredients and sprinkle on top of loaves. Bake about one hour or until toothpick inserted in center of bread comes out clean.

Rhubarb Quick Bread

1 cup brown sugar, packed
1/2 cup white sugar, can use part Sugar-Twin
2/3 cup oil
1 egg
1 cup buttermilk
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla
2 1/2 cups flour
1 1/2 cups diced rhubarb
1/2 cup chopped nuts
1/2 cup brown sugar mixed with, 1 tablespoon margarine

Grease and flour 2 loaf pans. Mix together in this order: brown sugar, white sugar, oil, egg, buttermilk, salt, soda, cinnamon, vanilla and flour. Mix in 1 1/2 cups diced rhubarb and chopped nuts. Pour into prepared pans. Top with brown sugar mixed with margarine. Bake at 375 f. for 1 hour. (less for mini pans.)

Rhubarb Bread

1 1/2 c diced raw rhubarb
1 1/2 c brown sugar
2/3 c. oil
1 egg slightly beaten
1 c. sour milk
1 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
1 tsp. soda
1/2 c. chopped walnuts
pinch cinnamon

Topping:

1/3 c. granulated sugar mixed with 1 Tbsp. melted butter.

Mix brown sugar, oil, & egg together. Sift salt, soda, flour & cinnamon together. Add dry ingredients alternately with milk to other mixture. Fold in rhubarb and nuts. Fill 2 lightly greased loaf pans 2/3 full. Sprinkle with topping. Bake at 325 for 1 hour.

Rhubarb Bread

1 1/2 cups brown sugar
3/4 cup vegetable oil
1 egg
2 1/2 cups all-purpose flour
1 cup buttermilk (or add 1 tablespoon of vinegar to fresh milk)
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon vanilla
2 1/2 cups chopped rhubarb
1/2 cups walnuts or pecans (optional)
1/2 cup sugar
1 tablespoon butter

Preheat oven to 325-F. In a medium bowl, mix brown sugar, oil, and egg together, then add flour, milk, salt, baking soda, cinnamon, and vanilla. Fold in rhubarb (and nuts, if wished). Place in 2 greased 9 x 5" loaf pans. Combine sugar and butter and glaze over top of loaves. Bake for 1 hour. Makes 2 loaves.

Rhubarb Bread

1 1/2 C brown sugar, packed
2/3 C oil.
1 egg
1 C buttermilk
1 tsp salt
1 tsp baking soda
1 tsp vanilla
2 1/2 C flour.
2 C diced rhubarb
1/2 C chopped nuts.
1 Tbls soft butter
1/4 C granulated sugar.

Preheat oven to 350 F. Grease 2 8x4-inch loaf pans.
Combine in a bowl the brown sugar and oil. Stir well until smooth.
Add the egg, buttermilk, salt, baking soda, vanilla and flour. Blend until moist.
Fold in the diced rhubarb and chopped nuts. Turn batter into prepared loaf pans.
Combine the butter and sugar until crumbly, then sprinkle over batter.
Bake at 350 F 50 to 55 minutes, or until bread passes the toothpick test. Turn out onto racks and cool before slicing. Slice into about 20 slices per loaf.

Rhubarb Bread

1 1/2 c Diced rhubarb stalks
1 c Sugar
3/4 c Butter
1 c Brown sugar
4 -eggs
2 1/2 c All-purpose flour
1 t Baking soda
1 t Baking powder
1 c Milk
1 t Vinegar
1 t Vanilla extract
1 c Chopped nuts

Sprinkle the sugar over the rhubarb; set aside. Cream the butter with the brown sugar and beat in the eggs until mixture is light and fluffy.
Mix the flour with the baking soda and baking powder; set aside. Add vinegar to milk and let stand for 10 minutes; set aside. Add flour and milk, alternately, to the egg mixture. Stir in vanilla, nuts and rhubarb.
Pour into two greased 9 x 5 x 3" loaf pans. Bake at 325 degrees for 45 to 60 minutes. Turn out on a rack to cool.

Rhubarb-Apple Bread

1 1/2 c Rhubarb; finely chopped
1 1/2 c Peeled apples; finely chopped
1 1/2 c Granulated sugar
2/3 c Vegetable oil
2 ts Vanilla extract
4 Eggs
3 c All-purpose flour; or whole
2 ts Baking soda
1 ts Salt
1 ts Ground Cinnamon
1/2 ts Ground Cloves
1/2 ts Baking Powder
1/2 c Nuts; coarsely chopped

Preheat oven to 350 degrees; grease bottoms only of two 9 x 5 x 3-inch loaf pans. Mix the rhubarb, apples, sugar, oil, vanilla extract and eggs in a large bowl. Stir in the flour, baking soda, salt, cinnamon, cloves, baking powder and nuts. Pour into the prepared pans and bake for 50 to 60 minutes, or until a toothpick inserted in the center comes out clean. Cool for 10 minutes. Loosen the sides of loaves from the pans; remove from the pans. Cool completely before slicing. Wrap tightly and store at room temperature for up to 4 days, or refrigerate for up to 10 days.

Rhubarb Bread

1 1/2 C brown sugar, packed
2/3 C oil.
1 egg
1 C buttermilk
1 tsp salt
1 tsp baking soda
1 tsp vanilla
2 1/2 C flour.
2 C diced rhubarb
1/2 C chopped nuts.
1 Tbls soft butter
1/4 C granulated sugar.

Preheat oven to 350 F. Grease 2 8x4-inch loaf pans. Combine in a bowl the brown sugar and oil. Stir well until smooth. Add the egg, buttermilk, salt, baking soda, vanilla and flour. Blend until moist. Fold in the diced rhubarb and chopped nuts. Turn batter into prepared loaf pans. Combine the butter and sugar until crumbly, then sprinkle over batter. Bake at 350 F 50 to 55 minutes, or until bread passes the toothpick test. Turn out onto racks and cool before slicing. Slice into about 20 slices per loaf.

Rhubarb-Hickory Nut Bread

1 C Rhubarb -- Coarsely Chopped
1 C Sugar
1 1/2 C Flour
1 1/2 Ts Baking powder
1/2 Ts Baking soda
1/2 Ts Salt
1 Egg
2 Tb Milk
4 Tb Butter -- Melted
1/2 C Hickory Nuts -- Coarsely Chopped

Let the rhubarb steep in 1/2 cup of the sugar for 1 hour or more (even overnight) stirring once or twice. Toss the remaining sugar and all of the dry ingredients together to mix thoroughly. Beat the egg lightly and stir into it 1/4 cup of the juice that the rhubarb will have exuded after steeping, as well as the milk and melted butter. Mix the dry ingredients into the wet, stirring just enough to mix. Fold in the rhubarb (if there is still more juice, drain it off) and the nuts. Scrape the batter into a buttered 8-inch loaf pan and bake in a preheated 350 F oven for 1 hour. Let the loaf rest in the pan 10 minutes, then cool it on a rack. Makes one 8-inch loaf.

Rhubarb Bread for Bread Machine

for 1 lb. loaf
3/4 C. chopped rhubarb
3/4 C. water
1/4 t. finely shredded orange peel
1 T. butter or margarine
1 1/3 C. whole wheat flour
2/3 C. bread flour
2 T. brown sugar
1/2 t. salt
1/4 t. ground cinnamon
1 t. active dry yeast

In medium saucepan combine rhubarb and water. Bring to boiling; reduce heat. Simmer, uncovered, for 5 min. or till rhubarb is tender. Measure rhubarb-water mixture and add water if necessary to equal 1 C. [1 1/3 C.] Cool slightly. Add ingredients to machine according to manufacturer's direction.

Rhubarb Quick Bread

3/4 cup dark brown sugar
1/2 cup milk
1/3 cup vegetable oil
2 whole eggs
1-1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon vanilla extract
1 cup fresh rhubarb, chopped into 1/2-inch slices
1/4 cup granulated sugar
2 tablespoons butter

Preheat oven to 350° Fahrenheit. Combine sugar, milk and oil in mixing bowl. Add the eggs and then the flour, baking soda, salt, vanilla and rhubarb. Mix well. Pour mixture into a well-greased 8-1/2 by 4-1/2 inch loaf pan. Sprinkle the sugar over the top and dot with the butter. Bake for one hour, or until the bread is firm to the touch. Allow to cool for 10 minutes and then turn out onto a wire rack to cool completely.

Rhubarb and Raspberry Tart

2 c Rhubarb
1 c Raspberries
3/4 c Granulated sugar
3 Eggs
1 Egg yolk
1/2 c Whipping cream
1/3 ts Vanilla
1 Pie dough for 10-in.shell

This combination means that one of the fruits is frozen. Either fresh or frozen, berries or rhubarb, this dish blends great together.

Roll out pie dough into 10-inch tart or pie pan. Cut rhubarb into 1/4 inch pieces, distribute evenly in tart shell, then sprinkle with raspberries. Combine sugar, eggs and egg yolk in a mixing bowl; whisk ingredients together. Add cream and vanilla and mix. Pour egg mixture over fruit and bake in preheated 400F(200C) oven for 20 to 25 minutes, or until tart batter is quite firm.

Sour Cream Rhubarb Crumb Pie

Pastry for a single crust 10 inch pie

4 cups cubed rhubarb

1 1/2 cups white sugar

1/3 cup flour

1 cup sour cream

Topping:

1/2 cup flour

1/2 cup packed brown sugar

1/4 cup soft butter

Roll out the pie crust and line a 10 inch or 9 inch deep dish pie plate. Trim even with the edge of the pie plate. Arrange rhubarb in the pie shell. Mix together the sugar, flour and sour cream. Pour mixture over the rhubarb.

Topping:

In a small bowl combine the flour and brown sugar. Stir in the butter until crumbly. Sprinkle over the rhubarb.

Bake at 450 degrees F. for 15 minutes. Reduce heat to 350 and continue to bake for another 30 minutes.

Crustless Rhubarb Pie - Gluten Free Recipe

3 1/2 cups rhubarb, diced

1 1/2 cups sugar

2 tablespoons tapioca

3 eggs

1/2 cup evaporated milk

1 teaspoon gluten-free vanilla extract (not grain-based)

Combine rhubarb, sugar and tapioca. Set aside.

Combine eggs, milk and vanilla. Beat together. Pour egg mixture over rhubarb mixture.

Blend well. Pour into a 9-inch pie pan (glass pie pan preferred) that has been lightly buttered with unsalted butter. Bake at 425 degrees for 20 minutes. Reduce heat to 350 degrees and bake 25 more minutes. (If edge of the pie starts to brown, cover edges with foil).

Top with homemade whipping cream and/or sliced strawberries or leave plain. Yield: 8 servings.

Rhubarb Pie

2 pounds rhubarb, cut into 1/2 inch pieces

1 1/4 cups white sugar

1/3 cup all-purpose flour

1/8 teaspoon ground nutmeg

2 tablespoons butter

3 drops red food coloring (optional)

1 recipe pastry for a 9 inch double crust pie

Preheat oven to 425 degrees F (220 degrees C).

Combine sliced rhubarb with sugar, flour and nutmeg and mix lightly. Add red food coloring, if using, and mix well.

Place mixture into unbaked 9 inch pie shell and dot with butter.

Cover with top pastry and cut design in top crust for steam to escape. Bake for 30 minutes or until crust is golden brown and fruit is bubbly. Let cool and serve.

Rhubarb Custard Pie

2 Eggs, slightly beaten
2 T Milk
2 c Sugar
1/2 c Flour
1 t Vanilla
4 c Rhubarb

Combine ingredients; pour into 9" pastry-lined pan or pie plate. Bake at 400 degrees for 10 minutes, then bake at 300 degrees 50 To 60 minutes. Cool. Top with whipped cream.

Rhubarb Custard Pie

3 eggs
2 tbsp milk (or a little more)
2 cups brown sugar
4 tbsp flour
3/4 tsp nutmeg
4 cups rhubarb cut up
1 tbsp butter

Beat eggs slightly and add milk. Mix together and still in sugar, flour and nutmeg. Mix in rhubarb and dot with butter. Pour into a lined 9 inch pie pan. Cover with a lattice top. Bake at 400f for 50-60 minutes.

Rhubarb Cream Pie

2 tbsp. butter
1 1/4 cups white sugar
2 eggs
2 rounded tbsp. flour
3 cups rhubarb, cut up

Cream sugar and butter. Add beaten eggs and sift in the flour. Add rhubarb. Fill unbaked pie shell. Bake at 400F for 10 minutes then reduce to 350f and bake for 40 minutes. The filling forms its own crust.

Rhubarb Crumble Pie

1 cup all-purpose flour
1/4 teaspoon salt
1 cup rolled oats
1/2 cup white sugar
1/3 cup shortening, melted
3 cups diced rhubarb
1/2 cup white sugar
1/4 teaspoon ground cinnamon
1 tablespoon water
1 tablespoon butter

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, sift together the flour and salt; stir in oats and 1/2 cup sugar. Cut in shortening until mixture is crumbly. Pat half of the mixture into a 9 inch pie pan; set aside remaining half for the topping. Arrange rhubarb in pie shell. Sprinkle 1/2 cup sugar, cinnamon and water over rhubarb, then dot with butter. Spread remaining oat mixture over filling. Bake for 40 minutes

Rhubarb Cream Pie 1

1 1/2 c Sugar
1/4 c Enriched flour
3/4 t Nutmeg
3 Eggs, slightly beaten
4 c Rhubarb in 1" slices (1 lb)
1 Pastry for 9" lattice crust
2 T Butter or margarine

Blend sugar, flour, nutmeg. Beat into eggs. Add rhubarb. Line 9" pie plate with pastry; fill; dot with butter. Top with lattice crust. Bake at 400 degrees 50 to 60 minutes. Cool.

Rhubarb Cream Pie

1 unbaked pie shell
3 egg yolks, slightly beaten (save whites)
1 1/2 cup white sugar
1/4 cup flour
3/4 tsp. nutmeg

Beat together. Add 4 cups rhubarb, cut in 1" pieces. Put into pie shell, dot with butter. Bake at 400F for 50 – 60 minutes. When done make meringue and brown.

Rhubarb Cream Pie 2

Pastry for a single crust 9 inch pie
2 1/2 c Rhubarb cut in 1/2 inch-pieces
3 Eggs, separated
1/2 c Half and half or milk
1 c Sugar
2 tb All-purpose flour
1/4 ts Cream of tartar
1/2 ts Vanilla

Fit pastry into 9 inch pie pan. Put rhubarb in pastry lined pan.

In a bowl beat egg yolks, cream, 2/3 cup sugar, and flour until smooth. Pour mixture over rhubarb. Bake in a 375 oven on lowest rack until pastry is golden brown and custard appears set in the middle when the pie is jiggled, about 40 to 45 minutes. You may need to cover the edges of the pastry to prevent over browning.

In a large bowl, beat egg whites and cream of tartar at high speed with an electric mixer. When frothy gradually whip in the remaining sugar and vanilla, beating until whites hold stiff, glossy peaks (be careful not to over beat). Pile meringue onto hot filling. With a spatula, swirl meringue over filling and up against pastry rim. Bake in a 400 oven until meringue is tinged brown, 3 to 5 minutes. Serve warm or at room temperature. Eat Same Day.

Rhubarb Meringue Pie

3 1/2 cups diced rhubarb
1 1/2 cups sugar
1/4 teaspoon salt
2 tablespoons water
1 1/2 tablespoons cornstarch
3 tablespoons cold water
1 dash cinnamon
1 dash nutmeg
1 tablespoon lemon juice
4 eggs, separated
1 **9 inch pie shell**

Marshmallow Meringue

2 egg whites, at room temperature
5 tablespoons sugar
1/8 teaspoon cream of tartar
2 teaspoons Marshmallow crème
1/2 teaspoon vanilla or **lemon flavoring**

Combine rhubarb, sugar, salt and water in a saucepan. Bring to boil over low heat.

Dissolve cornstarch in cold water and add to rhubarb mix. Cook, stirring constantly, until clear and thick.

Add spices. Add lemon juice and slightly beaten egg yolks. Remove from heat and cool.

Beat 2 egg whites until stiff but not dry. Fold into rhubarb mix. Pour into pie shell.

Meringue: Beat remaining egg whites until soft peaks form. Gradually add remaining ingredients and beat well. Spoon meringue over rhubarb mixture. Bake at 350 degrees for about 15 minutes or until meringue is lightly brown.

Rhubarb Pie with Scone Topping

2 lbs. red rhubarb
1-1/3 cups sugar

Ingredients for scone dough:

2-1/4 cups flour
2 Tbs. sugar
2 tsp. baking powder
Pinch of salt
4 Tbs. butter
1 egg
About 3/4 cup whole milk
Beaten egg; sugar

Use a heavy stainless-steel round baking pan, 9x2-inch, or select a skillet with ovenproof handle of similar size.

Heat oven to 450 degrees.

Trim rhubarb and cut into 1-inch pieces. Strew in the bottom of the baking pan and sprinkle with 1-1/3 cups sugar.

For dough, stir together in a medium bowl the flour, sugar, baking powder and salt. Cut in the butter until mixture resembles coarse crumbs (or use a food processor; pulse on and off). Beat egg into milk. Pour in liquid and mix with fork to a soft dough. Turn out on a floured surface and roll or pat into a 9-inch round, about 1 inch thick. Place over rhubarb and tuck in the edges. Brush with a little beaten egg; sprinkle generously with sugar. Bake at 450 for 15 minutes, then reduce oven to 350 and continue baking about 30 minutes or until top is crusty and rhubarb is soft and juicy. Remove pan from oven and let stand a few minutes. Put a large plate over the top and invert. Serve warm with soft brown sugar and softly whipped cream.

Serves: 8

Rhubarb Pie

1 unbaked 9 inch pie shell
3 cups chopped rhubarb (fresh or frozen)
1 1/3 cup sugar
3 tbsp flour
3 eggs
Dash of salt

Topping:

1/2 cup flour
1/4 cup brown sugar
1/4 cup sugar
1/4 cup butter

Lightly beat eggs; mix with the rhubarb, sugar, flour and salt. Pour into unbaked pie shell. Prepare topping by combining all ingredients with a fork until crumbly. Sprinkle topping over the pie. Bake in preheated 400F oven for 10 minutes. Reduce heat to 375F and bake for 90 minutes.

Rhubarb Strawberry Crumb Pie

1 9 inch pie shell
1 cup sour cream
3 cups chopped rhubarb
1/2 cup flour
2 cups sliced strawberries
1/2 cup brown sugar
1 1/2 cup white sugar
1/4 cup butter or margarine
1/3 cup flour

Arrange rhubarb and strawberries in unbaked pie shell. Mix sugar and 1/3 cup flour with sour cream and pour over fruit. Combine 1/2 cup of flour with brown sugar and butter to form a crumble mixture and sprinkle over top. Bake at 450F for 15 minutes then at 350F for another 30 minutes until fruit is tender. Serve warm with ice cream or chill and serve alone.

Rhubarb Pie with Yogurt

1 9 inch pie shell, unbaked
1 1/3 cup sugar
1/2 cup flour
1 cup plain yogurt
1/2 tsp vanilla
4 cups diced rhubarb

Combine sugar, flour, yogurt, vanilla and rhubarb and place in pie shell. Cover with topping.

Topping:

1/2 cup flour
1/2 cup brown sugar
Pinch of cinnamon
1/4 cup margarine

Combine flour, sugar and cinnamon. Cut in margarine until crumbly.

Sprinkle over filling. Bake for 15 minutes at 450F, then reduce heat to 350F and bake 30 minutes or until rhubarb is tender.

Rhubarb Custard Pie

Pastry:

2 – 2 1/2 cups fresh rhubarb, diced
3 eggs
1 1/2 cup sugar
1 tbsp flour
1 tbsp lemon juice
Nutmeg to taste

Line a large pie plate with pastry. Add rhubarb. Beat eggs well; add sugar mixed with flour. Add lemon juice and nutmeg. Mix well. Pour over rhubarb.

Crumb Topping (Optional):

1/3 cup butter
1/2 cup brown sugar
1/2 cup oatmeal
2 tbsp flour

Mix and sprinkle over top of pie before baking.

Add topping, if desired. Bake at 425F until lightly browned. Reduce heat to 375 and bake until rhubarb is tender.

Rhubarb Cake

1 1/2 cup brown sugar
1/2 cup butter
1 egg
1/2 tsp. salt
1 cup buttermilk, sour milk, or sour cream
1 tsp. soda
1/2 tsp. baking powder
1 tsp. vanilla extract
2 1/4 cups flour
1 1/2 cup cut rhubarb

Topping:

1/4 cup sugar
1 tsp. cinnamon
1 tsp. nutmeg

Cream sugar, butter, egg, and salt. Stir in buttermilk, soda, vanilla, and flour. Add rhubarb and beat well. Pour into well-greased 9 x 13" cake pan. Sprinkle with topping. Bake at 375 degrees F. for 35 minutes or until toothpick comes out clean. This can be served as a coffeecake or is good as a dessert cake with whipped cream or ice cream.

Rhubarb Cake

1 1/2 cups light brown sugar
1/2 cup shortening
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon vanilla
1 1/2 cups cut-up raw rhubarb
1 cup buttermilk
1 egg
2 cups flour
1/3 cup sugar
1 teaspoon cinnamon

Preheat oven to 350.

Combine brown sugar, shortening, salt, baking soda, vanilla and rhubarb. Combine the buttermilk and egg and add alternately with the flour to the rhubarb mixture. Turn into a well-greased 9 x 13 pan. Combine sugar and cinnamon and sprinkle over top. Bake 30-35 minutes.

Rhubarb Cake with Coconut topping

1 1/4 cup brown sugar
1/2 cup shortening
1 egg
2 cups flour
1/2 tsp salt
2 tsp vanilla
1 cup milk
5 cups rhubarb

Topping: 1/2 cup sugar 1 tsp cinnamon 1/2 pkg coconut
Mix cake ingredients together, pour into pan.
Mix topping ingredients together. Sprinkle on top. Bake
350F for one hour. Top will darken.

Rhubarb Cake & Applesauce

3 eggs
1/4 teaspoon salt
1 1/4 cups sugar
1 teaspoon vanilla extract
2 cups unbleached flour
1 teaspoon baking soda
2 teaspoons cinnamon
1 cup applesauce or plain nonfat yogurt
3 cups uncooked rhubarb, cut into 1/2-inch pieces
1/2 cup chopped walnuts
Powdered sugar

Preheat oven to 350 degrees. Coat a 9x13-inch baking pan with nonstick cooking spray. Beat eggs, salt, sugar and vanilla in large bowl. Stir in flour, soda and cinnamon. Add applesauce, rhubarb and nuts; stir until well blended.
Pour into prepared pan and bake for 1 hour. Cool; dust with powdered sugar. Yields 20 servings.

Rhubarb Cake

1/2 c margarine
1 1/2 c brown sugar
1 egg; beaten
1 ts vanilla
1/8 ts salt
1 c buttermilk
2 c flour
1 ts baking soda
3 c rhubarb; finely sliced
1/2 c nuts; chopped
1/3 c brown sugar
1/3 c white sugar
1/2 ts cinnamon

Slice the rhubarb into 1/4" slices. Cream the margarine and 1 1/4 cups brown sugar; add the egg, vanilla and salt; mix well. Add the buttermilk, flour and baking soda; mix well. Stir in the rhubarb. Pour the batter into a well-greased 9x13 cake pan. Mix together 1/2 cup nuts, 1/3 cup brown sugar, 1/3 cup white sugar and 1/2 teaspoon cinnamon; distribute this mixture evenly over the unbaked cake batter. Bake for about 45 minutes in a 350 degree oven.

Rhubarb Dump Cake

5 c Rhubarb diced
1 c Sugar
1 pk Cake mix white
3 oz raspberry gelatin
3 c Marshmallows -- miniature
2 Eggs
Water as needed for mix

Arrange rhubarb in bottom of 9x13 pan. Sprinkle with sugar and gelatin. Cover with marshmallows. Prepare cake mix using 2 eggs and required amount of water. Spread batter over the mixture. Bake at 350 for 50-55 minutes. Serve warm with whipped cream.

Rhubarb Upside Down Cake

5 cups chopped rhubarb (fresh is best, but frozen is OK)
1 cup sugar
1 large pkg strawberry Jell-O
3 cups miniature marshmallows
1 yellow or white cake mix
Spray 13" x 9" cake pan with cooking spray.

Spread bottom of pan with rhubarb. Sprinkle rhubarb with sugar and Jell-O, and cover with marshmallows. Prepare cake mix as per package instructions and pour over top of layers. Bake at 350 degrees for 55 minutes. Allow to cool about 10 minutes. Scrape sides to loosen and turn upside down on a tray. This is delicious warm or cold, served with Cool Whip or whipped cream!

Rhubarb Streusel Coffee Cake

Filling:

3/4 cup white sugar
3 tablespoons cornstarch
3 cups diced fresh rhubarb

Cake:

3/4 cup milk
1 tablespoon lemon juice
2 1/4 cups flour
3/4 cup white sugar
3/4 cup butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup finely chopped walnuts
1 egg, beaten

Filling:

In a medium saucepan combine sugar and cornstarch. Stir in rhubarb. Cook and stir over medium heat, until mixture comes to a boil and thickens. Remove from heat and cool.

Cake:

Combine milk and lemon juice. Set aside. Combine flour and sugar. Cut in butter until mixture is Crumbly (a food processor is great for this). Remove 1/2 cup of this mixture and set it aside to use for topping.

To the remaining flour mixture add baking powder, baking soda, and walnuts. Combine egg with milk mixture. Add to the dry ingredients and stir or process until just moistened. Spread 2/3 of the batter over the bottom and part way up the sides of a greased 9 inch spring form pan. Spoon the rhubarb filling over this. Drop the remaining batter by spoonfuls over the filling. Sprinkle with reserved crumb mixture.

Bake at 350 degrees for 50 minutes

Moist Rhubarb Coffeecake

2 cups cake flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 cup firmly packed light brown sugar, plus 2 tablespoons
1 egg
1 cup plain low fat yogurt
1/2 cup applesauce
1 tsp vanilla
3 cups uncooked rhubarb, coarsely chopped

Sift the flour, baking powder, baking soda and salt into a large bowl. In a separate bowl, mix the egg and sugar then add the yogurt, applesauce, and vanilla. Stir into the flour mixture until blended, then add the chopped rhubarb and mix well. Turn into a 9-inch square pan that is greased or sprayed with non-stick spray. Sprinkle top with remaining sugar. Bake at 350 for 30-35 minutes until the cake tests done in the center.

Strawberry Rhubarb Cake

4 cups rhubarb, 1" pieces
1 pkg Strawberry Jell-O mix
1/2 cup sugar
1 pkg yellow cake mix
1 cup water

Spread about 4 cups rhubarb pieces in 9x13 pan. Sprinkle with 1 pkg Strawberry Jell-O (dry powder) as evenly as possible. Sprinkle 1/2 to 1 cup sugar over that. Next layer is 1 pkg yellow cake mix (straight out of the box). Last pour 1/2 to 1 cup water over everything. This should be done as evenly as possible, dampening as much of the cake mix power as you can. Cover with foil and bake at 350 degrees for about 30 minutes.

Good warm, good cold, good plain and yummy with Cool Whip on top.

Super Simple Rhubarb Cake

1 1/2 c. sugar
Topping: 1/2 c. margarine or butter 1/2 c. sugar
1 egg
1 tsp. cinnamon
2 1/2 c. flour, sifted
2 c. rhubarb, cut up
1 tsp. salt
1 tsp. soda
1 c. milk
1 tsp. vanilla

Combine 1/2 cup flour with rhubarb; let set. Cream sugar and margarine and add egg. Add dry ingredients alternately with milk and mix with creamed mixture. Add rhubarb and vanilla. Mix the 1/2 cup sugar and cinnamon; sprinkle on top. Pour batter into a greased and floured 9"x13" baking pan. Bake at 350 degrees for 35-40 minutes

Rhubarb Upside Down Cake I

1/4 cup butter
3/4 cup brown sugar
1 tablespoon orange juice
4 cups rhubarb, cut in 1 1/2 inch pieces
2 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
2 tablespoons white sugar
1/3 cup butter
1 egg, beaten
1/4 cup orange juice
3/4 cup milk

Preheat oven to 350 degrees F.

Place 1/4 cup butter in a 9 inch round or 8 inch square baking pan and put in the oven until the butter is melted. Remove from the oven and stir in the brown sugar and 1 tablespoon orange juice. Arrange rhubarb in rows in the sauce. Make 2 layers of rhubarb. In a medium bowl or food processor mix the flour, baking powder, salt and white sugar. Cut in 1/3 cup butter until the size of small peas. Mix egg, 1/4 cup orange juice and milk together. Add to the dry ingredients and mix or process until just combined. Spread batter over the rhubarb. Push it out to touch all sides of the pan and completely cover the rhubarb.

Bake for 30 to 35 minutes. Test the centre of the cake with a cake tester or toothpick to ensure that it is cooked through.

Cool on a rack for 10 minutes, then invert the pan over a serving plate and carefully turn it out. Serve warm.

Rhubarb Crumble-Cake

14 oz Rhubarb, trimmed weight
10 oz Self-raising flour
7 oz Butter
4 oz Caster sugar
3 oz Pale Muscovado sugar
1 Orange
1 1/2 oz Chopped hazelnut kernels
1/2 ts cinnamon
2 Eggs

First make the nutty crumble topping. Sift 4 oz flour into a bowl, and add 3 oz butter. Cut butter in with a pastry blender or a pair of knives used like scissors. Stir in the Muscovado sugar and nuts and set aside.

Sift the remaining 6 oz flour and the cinnamon into a separate bowl and reserve. Slice the rhubarb into 1-inch chunks and finely grate the zest of the orange over it. Cream the remaining 1/4 lb butter with the caster sugar until pale, creamy and light. Break up the eggs with a fork and add them to the butter mixture a little at a time, alternating with spoonfuls of the flour and cinnamon and add 2 tablespoons of orange juice.

Spoon the cake mixture evenly over the base of a 9-inch spring-clip tin that has been greased, lined and greased again. Scatter the rhubarb and orange mixture evenly over the top then cover the fruit with the nutty crumble mixture. Bake at 350 F (180 C) gas mark 4 for about 1 1/4 hours.

Leave in a warm draught-free place to cool down slowly after baking and wait until the crumble-cake is completely cold before taking it out of the tin. Wait until the next day before eating.

Almond Rhubarb Coffee Cake

1 1/2 c. packed brown sugar
2/3 c. vegetable oil
1 egg
1 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
1 c. milk
1 1/2 c. finely chopped fresh or frozen rhubarb
1/2 c. sugar Topping:
1/3 c. sugar
1 Tbls. butter, melted
1/4 c. sliced almonds

Beat brown sugar, oil, egg & vanilla until smooth.
Combine flour salt
& baking soda; add to sugar mixture alternately with milk.
Beat until smooth. Stir in Rhubarb & almonds. Pour into 2
greased 9-inch round cake pans. For topping, combine
sugar & butter; stir in almonds. Sprinkle over batter.
Bake at 350 degrees F for 30-35 minutes or test done.

Tasty Rhubarb Cake

1/2 c. shortening
1 1/2 c. brown sugar
1 egg
1/2 tsp. salt
2 c. finely chopped rhubarb
2 c. plus 2 Tbsp. flour
1 tsp. baking soda
1 c. buttermilk or soured milk
1 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. cloves
1 tsp. vanilla

Topping:

1/2 c. sugar
1 tsp. cinnamon
1/2 c. chopped nuts
1/2 c. coconut

Mix shortening, cinnamon, brown sugar, allspice, egg,
cloves, salt
and vanilla well, then add rhubarb and set aside. In a separate bowl,
mix flour and soda alternately. Add flour and buttermilk to first
ingredients. Mix well and pour batter in a greased 9 x 13-inch pan.
Combine topping ingredients and sprinkle on batter. Bake in a 350
degrees oven for 40 minutes.

Nutty Rhubarb Muffins

3/4 cup brown sugar
1 egg
1 teaspoon vanilla
1/3 cup vegetable oil
1/3 cup buttermilk
2 cups all-purpose flour
1/2 teaspoon salt
1 cup diced rhubarb
1/2 cup chopped nuts
1 teaspoon baking soda

Topping:

1/4 cup brown sugar
1/4 cup chopped nuts
1/2 teaspoon ground cinnamon

Preheat oven to 375 degrees. In a small bowl, mix sugar, egg, vanilla, oil and buttermilk.

In a medium-size bowl, mix flour, baking soda and salt. Stir sugar mixture into flour mixture and blend until evenly moistened. Stir in rhubarb and nuts. Spoon into well-greased muffin tins.

Stir together topping ingredients and sprinkle freely over the top of each muffin. Bake about 20 minutes, or until center springs up when touched. Makes 12 muffins.

Rosy Rhubarb Swirls

1 c. sugar
1/2 c. cranberry juice cocktail
1/4 c. water
2 c. rhubarb, cut in 1/2-inch pieces
2 c. biscuit mix
2 Tbsp. sugar
1/2 tsp. nutmeg
1 Tbsp. oil
1/2 c. milk
2 Tbsp. butter
2 c. cut rhubarb
6 Tbsp. sugar

Combine sugar, cranberry juice cocktail and water. Bring to boil and boil 1 minute. Put 2 cups rhubarb in a greased dripper pan. Combine biscuit mix, sugar and nutmeg.

Add oil and milk to make soft dough.

Roll into 9 or 10-inch square. Spread with butter and sprinkle with 2 cups cut rhubarb and 4 tablespoons sugar. Roll as jelly roll, seal and cut into 9 or 10 slices.

Place slices over rhubarb in pan. Pour cranberry syrup over all. Sprinkle with 2 tablespoons sugar. Bake in hot oven (425 degrees) for 25 to 30 minutes. Serve warm with cream or ice cream.

Rhubarb Muffins II

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
1/2 cup packed brown sugar
1 cup buttermilk
1 egg
1 teaspoon vanilla extract
2 1/2 cups chopped fresh rhubarb
1/2 cup chopped walnuts
Topping:
1/2 cup white sugar
2 tablespoons butter, softened

Preheat oven to 325 degrees F (165 degrees C). Grease muffin cups or line with paper muffin liners. In a large bowl, combine flour, baking soda, cinnamon and salt. Set aside. In a medium bowl, combine brown sugar, buttermilk, egg and vanilla; mix. Fold in rhubarb and walnuts. Add to flour mixture, mixing just until moist. Spoon batter into prepared paper liners. In a small bowl, blend sugar and butter and sprinkle over each muffin. Bake in preheated oven for 20 minutes, or until toothpick inserted in middle comes out clean.

Rhubarb Muffins III

1 1/4 cups brown sugar
1/2 cup oil
1 egg, beaten
2 teaspoons vanilla
1 cup buttermilk
1 1/2 cups diced rhubarb
1/2 cup chopped walnuts
1/4 teaspoon black walnut flavoring
2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon butter, melted
1/3 cup sugar
1 teaspoon cinnamon

In large bowl, combine brown sugar, oil, egg, vanilla and buttermilk. Mix well. Stir in rhubarb, walnuts and flavoring. In smaller bowl, combine flour, baking soda, baking powder and salt. Add dry ingredients to rhubarb mixture; stir only until moistened. Spoon batter into prepared muffin tins. Combine melted butter, sugar and cinnamon. Spoon over top of each muffin, lightly pressing it down. Bake at 375°F for 20-25 minutes. Makes 18.

Banana – Rhubarb Muffins

2 egg whites or 1/4 cup cholesterol free egg product
2/3 c skim milk
1/4 c vegetable oil
2 c oat flour blend
1/2 c sugar
1/2 c mashed ripe banana
1 tb baking powder
1/2 ts salt
1/2 ts nutmeg
2/3 c chopped fresh rhubarb or frozen rhubarb, thawed and well drained
Servings: Makes 12
Preheat oven to 400 F. Spray bottoms of 12 muffin pan cups with vegetable cooking spray or line with paper baking cups. In medium-sized bowl beat egg whites with fork; stir in milk and oil. Add remaining ingredients except rhubarb, mixing just until flour is moistened (batter will be lumpy). Fold in rhubarb. Divide batter among prepared muffin cups, filling to top. Bake 20 to 25 minutes, or until golden brown. Immediately remove muffins from pan; cool on wire racks.

Cinnamon Topped Rhubarb Muffins

1/2 cup brown sugar, firmly packed
1/4 cup butter
1 cup sour cream
2 eggs
1 1/2 cups all-purpose flour
3/4 ts baking soda
1/2 ts cinnamon
1 1/2 cups chopped rhubarb
1 Tbls sugar
1/2 ts cinnamon
Preheat oven to 375 F.
Combine brown sugar and butter. Beat at medium speed until well mixed. Blend in sour cream and eggs. In a separate bowl mix together flour, baking soda, and 1/2 ts cinnamon. By hand, stir flour mixture into sour cream mixture just until moistened. Fold in rhubarb.
Spoon into greased muffin pans. in small bowl stir together 1 Tbls sugar and 1/2 tea cinnamon, sprinkle onto each muffin. bake for 25 to 30 min or until lightly browned. cool 10 min; remove from pans.

Rhubarb Muffins 3

1 egg
1 1/2 cups brown sugar
2/3 cup vegetable oil
1 tsp Vanilla
2 cups finely chopped Rhubarb
2 1/2 cups all purpose flour
1 tsp baking soda
1 1/2 tsp baking powder
1/2 tsp salt
1 cup sour milk

Sugar topping:

1/3 cup white sugar
1 1/2 tsp Cinnamon

In a large bowl beat egg, sugar, oil & vanilla until light & fluffy. Add Rhubarb. Stir in dry ingredients, stir in milk.

Fill well greased muffin pans 3/4 full with mix.

Mix together sugar & cinnamon & sprinkle over muffins.

Bake at 350 for 25 to 30 min.

Rhubarb Muffins 4

1/2 cup sour cream
1/4 cup vegetable oil
1 large egg
1 1/3 cups flour
1 cup diced rhubarb
2/3 cups brown sugar
1/2 tsp. baking soda
1/4 tsp. salt

Blend together sour cream, oil and egg. Set a side. In another bowl, stir remaining ingredients together.

Combine second bowl with sour cream mixture, stirring just until moistened.

Fill 12 large muffin cups 2/3 full.

Topping:

1/4 cup brown sugar
1/4 cup chopped nuts
1/2 tsp. cinnamon
2 tsp. melted butter

Combine ingredients and spoon on each muffin.

Bake at 350°F for 25 to 30 minutes.

Rhubarb Muffins 5

2 Cups Flour
1/3 Cup Vegetable Oil
1 Cup White Sugar
1 Teaspoon Salt
4 Teaspoons Baking Powder
1 1/2 Cups Rhubarb (frozen is suitable)
1 Egg

Break an egg in a cup, beat with fork and add milk to fill cup. Stir well and add to flour, sugar, baking powder and salt. Stir. Add oil and rhubarb. Stir until flour mixture disappears. Put in greased muffin tins. Bake 30 - 40 minutes at 350 F.

Rhubarb-Pecan Muffins 1

2 cups Flour
1 1/2 teaspoons Baking powder
1 teaspoon Salt
1 large Egg
2 teaspoons finely grated orange peel
1 1/4 cups Rhubarb finely chopped
3/4 cup Sugar
1/2 teaspoon Baking soda
3/4 cup Pecans -- chopped
1/4 cup Vegetable oil
3/4 cup Orange Juice

Combine all dry ingredients. Beat egg and oil; add orange juice. Add to flour mixture. Add rhubarb. Pour into 12 greased muffin tins. Bake at 350° for 25 to 30 minutes.

Powdered Milk Rhubarb Oatmeal Zucchini Muffins

1 1/2 cups flour
1 cup sugar
2 tsp baking powder
2 tsp
zucchini rind
1/2 tsp salt
1/4 cup margarine or butter
2 eggs
2 tablespoons powdered milk
1/2 cup water
1 cup rhubarb
1 cup mournful oatmeal
1 tablespoon sugar
2 teaspoons grated orange peel

Preparation:

Preheat oven to 400 F.

Grate the zucchini rind,

Shortening: Heat to melting, then cool.

Lightly beat eggs.

Slowly cook the mournful oatmeal.

Chop the rhubarb finely.

Whisk the powdered milk and water to a froth.

Combine flour, 1/2 cup sugar, baking powder, zucchini rind and salt in a large bowl. In a small bowl whisk together margarine, eggs and milk. Stir liquid ingredients into the dry ingredients only until blended. Fold in rhubarb and oatmeal. Spoon into 12 muffin cups or a greased muffin pan, filling 3/4 full.

Top: Combine 1 tablespoon sugar and orange peel, sprinkle over muffin tops.

Orange Rhubarb Muffins

2 cup flour
3/4 cup sugar
1 1/2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
3/4 cup chopped pecans
1 large egg
1/4 cup vegetable oil
2 teaspoon grated orange peel
3/4 cup orange juice
1 1/4 cup rhubarb, fine chopped

Combine all dry ingredients. Beat egg and oil; add orange juice. Add to flour mix. Add rhubarb. Bake 350-F for 25-30 min

Rhubarb Muffins 1

2 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups packed brown sugar
1 egg
1/2 cup melted butter
1 cup buttermilk
1 teaspoon vanilla
2 cups chopped rhubarb

Topping:

1/2 cup packed brown sugar
1 tablespoon melted butter
1/2 teaspoon cinnamon

In a medium bowl combine flour, baking soda, salt and sugar. In another bowl, beat the egg, stir in butter, buttermilk and vanilla. Make a well in the dry ingredients, and add the egg mixture all at once. Stir until just blended and stir in the rhubarb. Spoon into greased or paper lined muffin tins.

Topping:

Combine sugar, butter and cinnamon. Sprinkle a spoonful of topping over each muffin. Bake at 350 degrees for 20 to 25 minutes.

Rhubarb Muffins 2

1 1/4 c Brown sugar
1/2 c Oil
1 Egg
2 ts Vanilla
1 c Buttermilk
1 1/2 c Rhubarb-diced
1/2 c Nuts-chopped
2 1/2 c Flour
1 t Soda
1 t Baking powder
1/2 ts Salt

TOPPING

1 tb Oleo-melted
1/3 c Sugar
1 t Cinnamon

Beat well the sugar, oil, egg, vanilla, and buttermilk. Stir in rhubarb and nuts. Combine dry ingredients and stir into rhubarb mixture. Fill muffin papers 2/3 full. Combine topping ingredients and scatter over tops.

Bake at 400' for 20-25 mins

Sticky Rhubarb Muffins

4 T Butter

6 T Dark brown sugar

1 c Rhubarb; cut in small dice

Dough:

4 T Butter, softened

1/4 c Sugar

1 Egg

1 1/2 c All-purpose flour

1 ts Baking powder

1/2 ts Baking soda

1/4 ts Salt

1/2 ts Nutmeg

1/2 c Milk

Grated rind of 1 orange

Using your fingertips or a pastry cutter, mix the butter into the brown sugar roughly. Stir in the rhubarb. Distribute this mixture evenly into 12 muffin cups. Cream the softened butter and the sugar together, then beat in the egg. Mix the flour, baking powder, baking soda, salt, and nutmeg together thoroughly, then add the butter-sugar mixture alternately with the milk. Do not over mix. Stir in the orange rind. Pour equal amounts of the batter into the muffin cups. Bake in a preheated 350 F oven for 25 minutes. Let cool in the pans 5 minutes, then invert the muffin tins and ease the muffins out so that the sticky glaze remains intact. Serve warm, with glaze topside.

Rhubarb Cream

1 lb Rhubarb

1 1/3 c Water

1 c Sugar

2 tb Potato flour or cornstarch

Clean the rhubarb and cut it into pieces. Bring the water to a boil, add the rhubarb and sugar; boil until tender. Mix the potato flour or cornstarch with a small amount of water; stir it into the rhubarb mixture and bring again to a boil. Cover and cool. Serve with cream.

Rhubarb Crisp 1

Crust:

1 cup quick-cooking oats
1 cup light brown sugar, packed
1 cup flour
1/2 cup butter
pinch salt

Filling:

4 cups diced rhubarb
1 cup sugar
1 cup water
2 tablespoons cornstarch
1 teaspoon almond flavoring
1 can cherry pie filling
1/2 cup chopped walnuts or pecans

Mix crust ingredients together; press half into the bottom of a 9x13x2-inch baking pan. Spread diced rhubarb over crust in pan. In a saucepan, combine sugar, water and

cornstarch; boil until thickened.

Rhubarb Crisp 2

2 1/2 cups quick-cooking oats
2 1/2 cups brown sugar
1/3 cup melted butter
9 cups chopped rhubarb
3 teaspoons cinnamon
2 cups water
2 cups white sugar
3 cups flour
1/4 cup cornstarch
2 teaspoons vanilla extract

Preheat Oven to 350, grease 9X13 baking dish

Mix Oats, brown sugar, flour and butter together, put 1/2 of mixture into the bottom of baking dish, place rhubarb over the mixture and sprinkle with cinnamon.

In medium saucepan cook water, sugar, cornstarch and vanilla over medium heat until thick, let cool slightly. Pour over rhubarb and sprinkle remaining oats and flour mixture on top Bake for 30-35 minutes.

Rhubarb Crisp 3

Filling:

2 pounds fresh rhubarb, cubed (about 8 cups)

1 cup sugar

1/4 cup water

1/2 teaspoon ground cinnamon

Topping:

1/2 cup old-fashioned rolled oats

1/3 cup unbleached all-purpose flour

2 tablespoons light brown sugar

2 tablespoons chopped walnuts

1 teaspoon ground cinnamon

1/4 teaspoon freshly grated nutmeg

Pinch of baking powder

Pinch of salt

3 tablespoons chilled unsalted butter, cut into cubes

Preheat the oven to 350 degrees F.

To prepare the filling, in a shallow, non-reactive saucepan, combine the rhubarb, sugar, water and cinnamon and cook over medium heat for about 15 minutes, stirring occasionally, until the mixture is thickened and the rhubarb is softened. Set aside to cool slightly.

To prepare the topping, combine the oats, flour, sugar, walnuts, cinnamon, nutmeg, baking powder, salt and butter in the bowl of a food processor and process for about 40 seconds until crumbly. Spoon the rhubarb into a shallow 2-quart casserole and sprinkle the oat mixture evenly over the fruit. Bake for 35 to 40 minutes or until the topping is browned and the fruit is bubbling hot.

Serve warm. Yield: 6 servings

Rhubarb Crisp 4

2 c. flour

1/2 tsp. baking powder

1/4 c. sugar

3/4 c. shortening or half butter

1 1/2 to 2 tbsp. milk

Pinch salt

3 c. rhubarb, cut up

1 c. sugar, be generous

2 beaten eggs

1/8 c. milk

Mix together like a pie crust the flour, baking powder, sugar, shortening and milk and salt. Use greased cookie sheet, 9 x 13 inches, patting in pan and up sides. Mix together the rhubarb, cup sugar and eggs and milk and spread over dough mixture with flat of spoon. Bake in 400 degree oven for 25 to 35 minutes. When baked, remove and frost with thin frosting of powdered sugar and milk.

Rhubarb Crisp 5

Topping:

1 cup all-purpose flour

3/4 cup oats (quick or old-fashioned)

1 cup light brown sugar, firmly packed

1/2 cup melted butter or margarine

1 teaspoon cinnamon

.Filling:

4 cups diced rhubarb

1 cup sugar

2 tablespoons cornstarch

1 cup water

1 teaspoon vanilla

lightly sweetened whipped cream for topping, optional

Mix together the topping ingredients until crumbly. Press half of the crumbs in a greased 9-inch square or round baking pan. Cover with diced rhubarb. In a small saucepan combine sugar, cornstarch, water, and vanilla. Cook, stirring, until thickened and clear. Pour over rhubarb and top with remaining crumb topping. Bake at 350° for about 50 to 60 minutes. 8 Servings.

Strawberry-Rhubarb Crisp 1

2 cups sliced fresh rhubarb (1/2-inch thick)

2 cups halved

strawberries

3/4 cup firmly packed light brown sugar

4 Tbsp. flour, divided

2 Tbsp. light

2Tbsp. brown sugar

1/4 cup butter

3 cups *Post Honey Bunches of Oats Cereal*, lightly crushed

PREHEAT oven to 350°F.

Toss rhubarb with strawberries, 3/4 cup brown sugar and 2 Tbsp. of the flour in large bowl. Place in increased 9-inch square baking dish.

MIX - 2 Tbsp. brown sugar and the remaining 2 Tbsp. flour in large bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Add cereal; stir until well blended. Sprinkle over fruit mixture.

BAKE 30 min. or until topping is lightly browned and rhubarb is tender.

Microwave Rhubarb Crisp

4 c. sliced rhubarb
1 c. sugar
2 tbsp. flour
1 egg, slightly beaten

Topping:

1/4 c. all-purpose flour
1/2 c. rolled oats
1/3 c. packed brown sugar
1/4 tsp. nutmeg
1/4 c. butter

Combine rhubarb, sugar, 2 tablespoons flour and egg in 8-inch round glass baking dish. Mix until evenly combined. Combine flour, oats, brown sugar and nutmeg. Cut in butter until crumbly. Sprinkle over rhubarb.

Microwave on high, uncovered, 12 to 14 minutes or until rhubarb is tender, rotating dish once or twice. If desired, transfer to broiler for a few minutes to crisp the topping.

Rhubarb Cherry Crisp

FILLING:

1 cup white sugar
3 tablespoons cornstarch
1 cup cold water
1 (21 ounce) can cherry pie filling
1/2 teaspoon almond extract
4 cups chopped fresh rhubarb

CRUST:

1 cup all-purpose flour
1 cup rolled oats
1 cup packed brown sugar
1/4 teaspoon salt
1/2 cup margarine or butter
1/4 cup finely chopped pecans or walnuts

In a saucepan over medium heat, stir together the cornstarch and sugar. Stir in the water. Cook, stirring constantly, until thick and bubbly. Stir in the cherry pie filling and almond extract. Set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the flour, oats, brown sugar and salt. Cut in margarine until the mixture is evenly crumbly. Press 2 cups of this mixture into the bottom of a 9x13 inch baking dish. Spread the rhubarb over the crust, then spread the cherry mixture over the rhubarb. Stir the chopped nuts into the remaining crumb mixture, and sprinkle over the top of the fruit.

Bake for 40 minutes in the preheated oven, or until the top is crisp and golden. Serve warm topped with ice cream or whipped topping

Strawberry Rhubarb Crisp

Topping:

3/4 cup all-purpose flour
3/4 cup granulated sugar
1 teaspoon ground nutmeg
Dash salt
6 tablespoons butter, softened
3/4 cup old-fashioned rolled oats

Strawberry-Rhubarb Filling:

2 pint baskets strawberries, stemmed and halved
(divided use)
3 cups rhubarb slices (1/3-inch thick)
2/3 cup granulated sugar
1 tablespoon cornstarch

Heat oven to 400°F.

Prepare Crisp Topping: In large bowl mix all ingredients except butter and oats to blend thoroughly. With pastry blender, cut in butter until mixture resembles coarse crumbs. Mix in oats; set aside.

Prepare Strawberry-Rhubarb Filling:

In another large bowl mix 4 cups of the strawberries (reserve remaining strawberries), the rhubarb, sugar and cornstarch to blend thoroughly. Spoon into shallow 2-quart baking dish. Cover evenly with Crisp Topping. Bake in center of oven about 40 minutes until filling is bubbly and topping is lightly browned. Cool slightly. Serve warm or at room temperature with reserved strawberries. Top with whipped cream or ice cream, if desired. Makes 6 servings

RHUBARB-STRAWBERRY CRISP WITH KIRSCH

3/4 cup Grape Nuts or similar nugget cereal
1/3 cup brown sugar
2 tablespoons granulated sugar
1/4 teaspoon cinnamon
3 tablespoons softened butter
1 1/2 pounds rhubarb
1 pint strawberries
2/3 cup sugar, or more to taste
1/4 teaspoon ground nutmeg
1 tablespoons kirsch or framboise
3 tablespoons flour
Butter-flavored spray

Mix cereal, sugars and cinnamon. Work in butter with a pastry knife or large fork until you have an even, crumbly meal. Set aside. Preheat oven to 350 degrees.

Wash rhubarb and peel if tough as you would celery. Cut into 3/4-inch pieces (shorter if stalks are wide) and put into a bowl. Wash, hull and halve strawberries and add to rhubarb. Add sugar, nutmeg and kirsch to fruit and toss well. Add flour and toss well again. Spray a 9 by 14-inch gratin dish with butter-flavored spray. Spread the fruit mixture in the dish evenly and top with cereal mixture. Bake 40 to 45 minutes or until juice bubbles up through the crust and crust is nicely browned. Serve warm or at room temperature.

Serves 6 to 8.

Rhubarb Cobbler

2 c Sugar, granulated

1/4 ts Cinnamon

6 c Rhubarb; diced

2 c Flour, all-purpose

4 ts Baking powder

3/4 ts Salt

6 tb Sugar, granulated

1/3 c Shortening

1 Eggs

2/3 c Milk, whole

1/4 c Butter, unsalted; softened

1/4 c Sugar, granulated

3 tb Flour, all-purpose

Mix cinnamon, 2 cups sugar. Pour over rhubarb and let stand; stir frequently. Mix 2 cups flour, baking powder, salt, 6 tablespoons sugar; add shortening, egg, milk; mix with beater. Put flour mixture in bottom of greased 9x13" pan. Spread rhubarb mixture over top. Combine butter, 1/4 c sugar, 3 tablespoons flour; sprinkle over rhubarb.

Bake 45 minutes in 350F oven.

Frozen Rhubarb Yogurt

2 cups stewed rhubarb

1/2 cup plain low-fat yogurt

3 tbsp granulated sugar

2 tbsp orange juice

In food processor, puree rhubarb until smooth. Blend in yogurt, sugar and juice. Freeze in ice cream maker according to instructions. Or cover and freeze in a shallow metal pan 3-4 hours or until almost firm. Break up mixture and process in food processor until smooth.

Freeze in chilled airtight container for 1 hour or until firm.

Makes 4 cups;

Berry-Rhubarb Summer Pudding

1/2 cup sour cream
1/2 cup whipping cream
2 cups fresh rhubarb sliced into 1/2-inch pieces
1/2 cup sugar
2 cups quartered strawberries
2 cups blackberries or raspberries
1 teaspoon lemon juice
Dash salt
1/2 of a 1-pound loaf of brioche or challah
Fresh berries

For crème fraise: In a bowl, whisk together sour cream and whipping cream until smooth. Cover with plastic wrap. Let stand at room temperature until thickened (24 to 36 hours). Refrigerate the crème fraise.

For pudding: In a large saucepan, combine rhubarb and sugar. Bring to boiling over medium heat, stirring frequently until rhubarb begins to release juices; reduce heat. Cover and simmer the mixture for about 3 minutes or till rhubarb softens. Stir in strawberries; cook, covered, for about 2 minutes more till berries are softened. Stir in blackberries; cook about 5 minutes more or till the berries fall apart. Remove pan from heat. Transfer fruit mixture to a non-metal bowl; cool. Stir in lemon juice and salt. Remove the crust from the brioche; reserve the crust for another use. Cut the bread into 1/2-inch cubes.

Assemble pudding: In six to eight 6-ounce custard cups, spoon fruit mixture to make a 1/2-inch deep layer. Sprinkle enough brioche cubes over fruit to form a solid layer; gently press into fruit mixture to make a more solid layer. Spoon in enough fruit to completely cover the bread cubes; sprinkle with and press in bread cubes. Repeat the layers to fill the cups slightly above the rims, ending with fruit mixture. Place cups on a baking sheet. Cover with waxed paper.

Refrigerate the pudding overnight.
Serve dessert with some crème fraise. Garnish with fresh berries. Makes 6 to 8 servings.

Rhubarb Crumble

675g/1-1/2lb Fresh Rhubarb
Sugar to taste (about 100g/4oz)
Water

For the Crumble

100g/4oz Flour
50g/2oz Butter
75g/3oz Sugar

Preheat the oven to 190C, 375F, Gas mark 5 and grease an ovenproof dish. Wash and trim the rhubarb and cut into large chunks. Place in a saucepan with 2 tablespoons of water. Sprinkle over the sugar and cook over a low heat for 3-5 minutes only, turning constantly. Transfer to the prepared dish and set aside. In a bowl, rub the butter into the flour with your fingertips until it resembles breadcrumbs then stir in the sugar and mix well.

Sprinkle half the crumble mixture over the rhubarb pressing firmly.

Add the remaining crumble mixture, spreading evenly and bake in the oven for 25 minutes until crisp and golden brown.

Serve hot or cold.

Citrus Sponge Pudding with Rhubarb Sauce

2 Tablespoons unsalted butter, at room temperature, plus more for ramekins
3/4 cup sugar, plus more for ramekins
Pinch of salt
1 teaspoon each grated lemon and lime skins
2 large egg yolks
3 Tablespoons all-purpose flour
1 1/2 Tablespoons each fresh lemon and lime juices
3/4 cup plus 1 Tablespoon milk
3 large egg whites
1 1/2 cups fresh or frozen rhubarb, cut into 1/2 inch dice

Heat oven to 325 degrees. Butter four 6 ounce glass custard cups; coat with sugar. Line a baking pan with a cloth towel and set aside.

In an electric mixer with a paddle, combine the 2 Tablespoons butter, 1/2 cup plus 1 Tablespoon sugar, and salt; mix on medium speed until crumbly. Mix in the grated lemon and lime peels and the egg yolks. Mix in flour, then juices and milk. Beat egg whites until stiff. Gently whisk in egg-yolk mixture.

Ladle into custard cups; place in prepared baking pan; fill pan halfway with hot water. Bake until puddings have set (tops may crack), about 25 minutes. Cool puddings on a wire rack, about 30 minutes. Chill or let stand.

Meanwhile, combine rhubarb, remaining 3 Tablespoons sugar, and 1 Tablespoon water in a small skillet; cook over medium-high heat until tender, about 4 minutes. Let cool. Invert puddings onto plates and serve chilled or at room temperature with rhubarb sauce.

Ramekins = small porcelain individual soufflé' dish.

Rhubarb Fool

6 plump sticks of rhubarb -- about 2 cups,
up to 8 1/2 cup granulated sugar
1 small knob of butter
1 cup whipping cream

Cut the rhubarb into chunks and sweat with the sugar and butter over low heat in a large saucepan until cooked, but not mushy.

Liquidize or pass through a food mill. Chill for at least 1-hour. When cold, fold into just-prepared stiffly-whipped cream. Scoop mixture into serving glasses or bowls and refrigerate again to set. Serve with a Lady Finger or cookies.

Pink Marble Pudding

2 c Rhubarb, fresh or frozen OR canned stewed, sweetened

2 c Raspberries, fresh or frozen OR canned and sweetened

14 Fig cookies; crumbled

1 c Sugar

1 c Heavy cream

1 ts Vanilla

3 tb Confectioners' sugar

Combine rhubarb and raspberries. Puree them through food mill or sieve. Place in saucepan with sugar and crumbled fig cookies. Heat slowly, stirring constantly until fig cookies are almost blended into mixture. When cool, place in refrigerator to chill. Just before serving, whip cream with vanilla and confectioners' sugar.

Place fig mixture in dessert glasses alternately with spoonfuls of whipped cream. Top with cream and serve very cold. Fancy enough for a party, this is simple enough for every day.

Serves 6 to 8.

Rhubarb Mousse

3/4 c Sugar

1/4 c Water

3 Egg whites, at room temperature

1 pinch Salt

1/8 ts Cream of tartar

1 c Heavy cream

2 tb Raspberry liqueur (or other fruit flavor)

2 c Cooked, drained, pureed rhubarb

Garnish: a handful of strawberries, blackberries, or raspberries

Cook the sugar and water until it forms a thick syrup (the temperature should be 238 degrees). Beat the egg whites and when they foam, add the salt and cream of tartar, and continue to beat until they start to form soft peaks. Add in a slow steady stream the hot sugar syrup, beating constantly, and continue to beat until the mixture has cooled and is thick. Beat the cream in a separate bowl until almost stiff, then beat in the liqueur. Fold the whipped cream into the egg white-sugar syrup mixture and freeze for 2 hours.

Remove the bowl from the freezer and stir in the pureed rhubarb. If you are not serving immediately, hold the mousse in the freezer.

Serve in a glass bowl or in sherbet glasses, decorated with berries.

Serves 8.

Rhubarb Crunch

1/2 cup melted butter
1 cup flour
3/4 cup quick cooking rolled oats
3/4 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon salt
4 cups chopped rhubarb
3/4 cup white sugar
2 tablespoons cornstarch
1 cup boiling water
1 teaspoon vanilla

In a medium bowl combine melted butter, flour, rolled oats, brown sugar, cinnamon and salt. Mix until crumbly. Press half of the mixture into an 8 or 9 inch baking dish. Arrange rhubarb over top of the crumb mixture. In a small saucepan mix the white sugar and cornstarch. Stir in the boiling water. Cook and stir until thick. Remove from heat and stir in vanilla. Pour syrup evenly over the rhubarb.

Sprinkle remaining crumb mixture over top. Bake at 325 degrees F. for 50 to 60 minutes, until topping is golden and the rhubarb is tender. Serve warm.

Rhubarb Mousse With Strawberry-gin Sauce

3 c diced rhubarb
1/2 c brown sugar
1 pkt unflavored gelatin
1/4 c Tanqueray or other juniper flavored gin, such as Gilbey's or Beefeater
2 c cream
2 egg whites
1/4 c sugar
2 c strawberries, hulled
5 tb Sugar
1/4 c lemon marmalade, with shreds of lemon
2 tb Tanqueray gin

Sprinkle the brown sugar over the rhubarb and let sit for an hour. Put in a saucepan, cover, and simmer gently for 15 minutes or so, until fully tender and quite thick. Puree in a processor. Soften the gelatin in the gin for 10 minutes. Combine with the rhubarb and heat to dissolve the gelatin. Set into an ice-water bath (a large bowl filled halfway with ice and a couple of cups of water.) Cool until cold to the touch, but do not allow the gelatin to set. With an electric mixer, combine the cream and rhubarb mixture.

Whip until fluffy and light. Do not over whip or the cream will break down.

Beat the egg whites until soft peaks form. Add the sugar and continue until stiff peaks have formed. Carefully fold the egg whites into the rhubarb and cream mixture. Turn the mousse into a clear glass, 6-cup, straight-sided soufflé dish or into individual 1-cup soufflé dishes and refrigerate for 2 hours or more.

To make the Strawberry Gin Sauce, puree the strawberries and sugar together in a processor. Strain through a sieve and reserve.

Warm the marmalade just to melt. Combine the marmalade, the gin, and the pureed strawberries, mixing well. Chill thoroughly. Serve each portion of mousse topped or surrounded with sauce; pass the sauce separately.

Rhubarb Bread Pudding

4 Bread slices

3/4 ts Cinnamon

3 tb Butter

3 c Rhubarb 1" pieces

1/2 c Sugar; granulated

Spread each slice of bread with 1 tsp of butter. Cut buttered bread into 1/2" cubes. Combine sugar and cinnamon. Arrange half of rhubarb in bottom of greased 8" baking dish. Top with half of bread cubes and half of sugar mixture. Repeat. Dot with remaining butter. Cover and bake in 375F oven for 20 minutes, uncover and bake 20 to 25 minutes more or till lightly browned.

Rhubarb-Maple Toasted Bread Pudding

4 slices good white bread

3/4 cup milk

3 tablespoons butter

2 eggs

1/4 cup maple syrup

1/4 cup sugar

+ 1 t sugar

1 pinch salt

1 cup rhubarb -- chopped

Whipped cream flavored with maple syrup.

Remove the crust from the bread and toast the slices. Tear into small cubes and place in a bowl. Heat the milk with 2 tablespoons of the butter and pour over the bread cubes. Use the remaining butter to coat a 1-quart casserole. After the toast has soaked for 1- minutes, beat together the eggs, maple syrup, 1/4 cup sugar, and salt, then stir in the rhubarb and combine with the bread mixture.

Pour into buttered casserole, sprinkle remaining sugar on top and bake for 40 minutes in a preheated 325 F oven. Serve warm with maple-flavored whipped cream.

Rhubarb Squares

1 3/4 cups rolled oats
1 cup brown sugar
3/4 cup melted butter or margarine
1 cup flour
1 tsp soda
1/4 tsp salt

Mix together. Pat 3/4 into oblong cake pan. Sprinkle top of filling with remaining crumbs.

Filling:

2 - 3 cups rhubarb
2 tsp water
Sugar to taste

Bring to a boil until cooked. Thicken with cornstarch and water. Add 1 tbsp butter or lemon juice. Bake at 350F for 30 minutes.

Rhubarb Bars

1/2 cup shortening
1 tsp. baking powder
1 egg, beaten
3 tablespoons milk
1 1/4 cup flour

Mix above ingredients together. Dough will be stiff. Pat in a 9 x 13 inch pan, bringing dough half way on the sides of pan. Cover with 4 cups of rhubarb. Sprinkle with two, 3-oz packages of raspberry or strawberry Jell-O. Preheat oven to 350 degrees.

For the topping, combine:

1 1/4 cup flour
1 cup sugar
1/4 cup melted butter or margarine

Sprinkle topping over Jell-O. Bake for 40-45 minutes. Let cool before serving. It firms up during cooling.

Rhubarb Jam

5 cups finely chopped rhubarb
5 cups white sugar
1 can (20 oz.) crushed pineapple
2 packages (3 oz. each) Strawberry Jell-O.

In a large saucepan mix rhubarb, white sugar and pineapple (including juice). Bring to boil and simmer for 20 minutes, stirring often.

Add Jell-O, and stir until completely dissolved. Remove from heat, pour into sterilized jars and seal.

Rhubarb and Mint Preserve

900g/2lbs Rhubarb, washed and cut into 2.5cm/1 inch lengths
600ml/20fl.oz. Water
Sugar (see method)
6 Large Sprigs Fresh Mint, tied together
Lemon Juice (see method)

Prepare the jars (see notes below) and place a small plate or saucer in the fridge to get very cold.

Meanwhile, place the rhubarb and water in a large wide saucepan.

Bring to the boil then reduce the heat, cover and simmer gently for 10 minutes or until it begins to collapse, stirring from time to time.

Remove from the heat, strain through a jelly bag or several layers of muslin.

Measure the strained juice then place in a large saucepan together with 450g/1lb of granulated sugar for every 600ml/20fl.oz. Cook over a gentle heat, stirring, until the sugar dissolves. Add the bundle of mint together with 2 tablespoons of lemon juice for every 600ml/2pt.

Bring to the boil and continue to boil for 20-30 minutes. Remove from the heat and test for a set (see notes below). Remove the mint and pour into warm jars, cover and label.

Rhubarb Parfait

450g/1lb Young Rhubarb, sliced
240ml/8fl.oz. Water
350g/12oz Sugar
1 tbsp Water
5 Egg Yolks
480ml/16fl.oz. Whipping Cream

Place the rhubarb and 100g/4oz of the sugar in a medium sized saucepan, cover with the water. Cover with a lid and cook gently for 20 minutes, until very tender.

Drain the rhubarb, reserving the syrup, and place in a food processor and blend until smooth. Alternatively, pass through a sieve. Taste for sweetness and if necessary, do not use all of the remaining sugar. In a small saucepan, mix together the required amount of the remaining sugar, the water and the reserved syrup. Cook over a low heat, without stirring for 3-4 minutes, keeping an eye on it and not allowing it to color. In another bowl, beat the egg yolks until thick and creamy. Drizzle the sugar syrup in a thin stream onto the egg yolks, beating constantly, until the mixture is light and fluffy. Mix in the rhubarb purée. In another bowl, whip the cream then fold into the purée. Transfer to a freezer proof plastic box, cover and freeze for 3-5 hours. Remove from the freezer 2-3 times during this period and beat well with a fork.

Rhubarb Cheesecake

4 Cream cheese -- 8 oz pkg
1 cup Sugar
4 Eggs -- lg
2 tablespoon Flour
1 teaspoon Lemon rind -- grated
1 1/2 cup Rhubarb sauce -- thickened*

* Rhubarb Sauce for R\$ Heat oven to 325°F.

Lightly grease a 9" spring form pan. In a large bowl; with Electric mixer, beat the softened cream cheese and sugar until fluffy. Beat in eggs, one at a time, beating after each addition. Fold in flour and lemon rind until well combined.. Stir in 1/2 cup of the rhubarb sauce. Turn into greased pan Bake cake until center is just set-about 1 hour. Turn off oven and allow cake to stay in oven 1 hour longer Refrigerate cake until ready to serve-4 hours to over night. Loosen edges and remove sides of pan. Place cake on serving plate and top with remaining rhubarb sauce.

Gingery Rhubarb Sauce With Almonds

1/2 c coarsely slivered almonds
4 c chopped fresh rhubarb
10 T sugar
3/4 t ground ginger
juice of 1/2 lime
juice and grated rind of 1 orange

Preheat oven to 350-F.

Toast almonds on a cookie sheet in the oven for 10 minutes, stirring occasionally to avoid over-browning. Set aside.

In a saucepan, combine all remaining ingredients. Cover and bring to a boil. Reduce heat and simmer for a few minutes, until rhubarb has softened and mixture becomes sauce like. Stir. When almonds are cool, add them to rhubarb mixture. Chill before serving. Makes about 3 cups.

Rhubarb Sauce

1/4 cup tapioca granules
1 1/4 cups sugar
2 1/2 cups rhubarb, cut into 1/2-inch pieces
2 1/2 cups water
1 cup crushed pineapple, unsweetened

Combine tapioca, sugar, rhubarb, and water in a large saucepan. Let stand for about 10 minutes to let tapioca soften. Heat, stirring often, until it comes to a rapid boil. Remove from heat and cool. Add pineapple and refrigerate 1 hour.

Red Currant Rhubarb Sauce With Port Wine

2 c Rhubarb, peeled & diced 1/4" (about 1 lb)
1 1/4 c Red currant jelly
1 tb Arrowroot
1 tb Port wine

Wash and peel about 1 pound of fresh. Cut the stalks into 1/4 inch Pieces. Combine the rhubarb with the red currant jelly and cook over medium heat until reduced by about 1/3. Strain the rhubarb out of the sauce. Reduce until liquid is 1 cup. Save the cooked rhubarb and chill it overnight. This can be served just like you would applesauce with a pork chop. Combine the port wine and arrowroot and stir out any lumps. Add the port mixture to the boiling rhubarb sauce and stir vigorously for 1 minute. Simmer for 2 minutes. Serve this sauce with grilled venison steaks or pheasant breasts .

Rhubarb Apple Sauce

4-5 large sweet apples (golden delicious are great)

3 long, thick rhubarb stalks

1/2 pint strawberries

Sugar to taste

water

Peel and chop rhubarb.

Core, peel and chop apple.

Pick stems off strawberries.

Place all in a pot and add a little water (1/4 cup) to prevent burning -once the apples start cooking they will release their own liquid so the water is really needed because of the first minutes of cooking.

Cook, covered, on medium until boiling then turn heat down and tilt the lid to allow steam to escape.

Stir occasionally.

Simmer until most of the apples have dissolved and the mix doesn't look too watery - around half an hour. It's best to turn off the flame while the mix is still a little watery since more water will evaporate while it is cooling down.

Rhubarb Cherry Sauce for Poultry

1/2 cup tawny port

1/2 cup dried cherries or fresh Strawberries

1/4 cup chopped shallots

1 pound fresh rhubarb -- trimmed and sliced

1 1/2 cups chicken stock

1 Tbls arrowroot -- dissolved in 2 tablespoons orange juice 1 tsp coarsely ground black pepper

Procedure:

Serve sauce with poultry (chicken, duck, turkey breast). In a small saucepan heat the port over moderate heat until it is hot. Add the cherries, cover the pot and let the mixture stand for 15 minutes.

Add a little oil to a skillet and heat, add shallots and sauté over moderately high heat until softened. Add the rhubarb and sauté for 5 minutes. Transfer the mixture to a bowl. Add the cherry/port mixture to the sauté pan and let it simmer for 1 minute. Add the chicken stock and simmer until reduced by one third. Whisk in the arrowroot mixture and let the sauce come to a boil. Add the pepper and salt to taste.

Slice the poultry entree at an angle and divide among 4 plates.

Serve each portion topped with some of the sauce. Works well with sugar snap peas and garlic mashed potatoes.

Rhubarb Sauce

4c rhubarb chopped
3/4c sugar
1/4c water

Place all these in a saucepan; cover, and let simmer over medium heat until all the rhubarb has melted down.

Variations: peel the rhubarb for a green sauce and a tsp of cinnamon and a slice of fresh ginger when simmering.

Rhubarb Syrup

1 lb. rhubarb
1 cup water
2 cups sugar
2 Tbsp. rosewater

Remove strings from rhubarb, wash, and cut into 1/2" pieces. Wrap rhubarb in cheesecloth and tie shut. Bring sugar and water to boil.

Put cheesecloth in the syrup and simmer over medium heat for 30 minutes or until it thickens. Remove cheesecloth, squeeze it to get the juice out. Pour syrup into a clean, dry bottle and cork tightly. To mix add 1 part syrup to 3 parts water and add 2 ice cubes per person. Serve well chilled.

Rhubarb Strawberry Sauce

In a 2-quart microwave-safe casserole, combine:
1 pound fresh rhubarb, cut into 1-inch pieces
3/4 C sugar
1/4 C water.

Cover with plastic wrap (leave a small vent on 1 side so that steam can escape). Microwave on HIGH for 7 to 10 minutes, stirring once, until rhubarb is tender.

Stir in:

1 pint fresh strawberries, washed, hulled, and halved.
Uncover and microwave on HIGH 2 minutes. Cover and let stand 2 to 3 minutes.
Serve warm over ice cream, or ladle over shortcake and top with whipped cream.

Rhubarb-Strawberry Sauce

1 lb. fresh or frozen rhubarb, cut into 1-inch pieces
12 oz. currant jelly
2 c. sliced fresh or frozen strawberries
1/4 c. sugar

Bring rhubarb & jelly to a boil over medium heat, stirring frequently.

Reduce heat; cover & simmer for 8-10 minutes or until rhubarb is tender. Remove from heat. Mash with a potato masher. Stir in strawberries & sugar; bring to a boil. Cook & stir for 1 minute.

Remove from heat; cool. Pour into freezer containers; refrigerate or freeze. Serve as a side dish or over ice cream or waffles.

Stewed Rhubarb

900g/2lb Fresh Rhubarb

175g/6oz Sugar

150ml/5fl.oz. Water

Clean and trim the rhubarb and cut into 2.5cm/1 inch lengths.

Place in a large saucepan together with the sugar and water and bring slowly to the boil, stirring.

Cover and simmer for 8-10 minutes or until just tender, shaking the pan from time to time.

Serve hot or cold with custard or cream.

Easy Stewed Rhubarb

6 cups chopped rhubarb

1 cup granulated sugar

2 tbsp water

In large saucepan, combine all ingredients. Cook over medium heat, stirring, until sugar is dissolved. Reduce heat to medium low. Simmer, uncovered and stirring occasionally for about 15 min or until slightly thickened and rhubarb is in threads.

Let cool. Can be refrigerated up to 5 days.

Rhubarb Salsa

25g/8oz Rhubarb, finely diced

1/2 Red Capsicum (Sweet Pepper), finely diced

1/2 Yellow Capsicum (Sweet Pepper), finely diced

2 tbsp Freshly chopped Coriander (Cilantro)

3 Spring Onions, chopped

1 Chili Pepper, deseeded and finely chopped

2 tbsp Lime Juice

Brown Sugar, Salt and Pepper to taste

Blanch the rhubarb in boiling water for 10 seconds. Drain in a colander and refresh under cold running water. Drain again and place in a large mixing bowl. Add the remaining ingredients and mix well.

Goes well with fish or chicken

Rhubarb Mustard Salsa (for grilled fish)

Ingredients:

1 tsp olive oil

1/2 lb rhubarb

1+ T sugar

1 1/2 T Dijon mustard

1/2 small red onion, chopped

1/4 tsp lime juice

1 T chopped fresh parsley

1 tsp chopped fresh basil salt, freshly ground black pepper to taste

Heat oil in skillet over medium heat. add rhubarb and sugar, cook, stirring often, until rhubarb is soft, about 5 minutes. Remove from heat and stir in remaining ingredients.

Rhubarb Salsa

Blanch 2 cups finely diced rhubarb in boiling water for 10 seconds. Refresh under cold water. Combine with 0.5 c each of sweet red peppers, sweet yellow peppers and cilantro. Stir in 3 finely chopped green onions and 1 or 2 minced chili peppers.

Rhubarb, Onion, and Raisin Chutney

1 1/2 pounds onions, halved length-wise and cut crosswise into 1/4 inch slices
3 tablespoons vegetable oil
1 cup golden raisins
3 tablespoons red-wine vinegar
1/8 teaspoon ground cloves
1/4 cup sugar
1 pound rhubarb cut into 1/2-inch pieces (about 3 cups)

In a large saucepan cook the onions in the oil over moderately low heat, stirring occasionally, until they are softened. While the onions are cooking, in a bowl combine the raisins, 1/2 cup hot water, the vinegar, the cloves, and the sugar, let the mixture stand for 15 minutes, and stir it into the onions. Bring the mixture to a boil, stirring, top it with the rhubarb (do not stir in the rhubarb), and cook the mixture, covered, at a slow boil for 5 minutes. Stir the mixture, cook it, uncovered, for 3 to 5 minutes more, or until the rhubarb is just tender, and season the chutney with salt and pepper. The chutney may be made 1 week in advance and kept in an airtight container and chilled. Serve the chutney warm or at room temperature. Makes about 3 1/2 cups.

Rhubarb Relish

4 cups rhubarb, cut up
3 large onions, cut fine
1 tsp cloves
1 tsp pepper
1 tsp cinnamon
1 tsp nutmeg
1 tsp salt
1 small tin tomatoes

ADD:

2 cups white vinegar
2 Cups white sugar

Place all ingredients in a large saucepan and cook until mixture begins to thicken (about 1 hour). Stir often to prevent burning. Pour into sterilized jars and seals. Enjoy with hot dogs, hamburgers etc.

Cranberry-Rhubarb Relish

4 c fresh or frozen cranberries (= 1 1/3 12-oz bags)
1 20-oz package frozen rhubarb
2 c sugar
1 c water
1 c chopped crystallized ginger
1/4 c grated lemon peel

Combine all ingredients in large saucepan. Cook over med-low heat until sugar dissolves, stirring occasionally. Increase heat and boil until cranberries pop, about 10 min, stirring. Remove from heat. Cover and let stand 15 min. Refrigerate until well-chilled.

Baked Rhubarb (Rhubarb Sauce)

1-1/2 pounds rhubarb, peeled if necessary, and cut in 3 or 4 inch stalks
1/4 cup water
1 to 1-1/2 cups sugar
Dash of salt

Arrange the rhubarb in a 1-1/2-quart casserole with a cover. Add the water, sugar to taste, and salt. Cover tightly and bake at 350-degrees F. 20 to 25 minutes or until tender. Chill and serve. Cooked rhubarb is good served with heavy cream or sour cream, with fresh strawberries if you like.

Rhubarb Relish

2 c. finely chopped fresh or frozen rhubarb
2 c. finely chopped onion
2 1/2 c. packed brown sugar
1 c. vinegar
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. allspice
1/4 tsp. ground cloves
1/4 tsp. pepper

Combine all ingredients in a saucepan. Cook over medium heat for 30 minutes or until thickened, stirring occasionally. Cool; store in the refrigerator. Makes a nice condiment for poultry, pork or beef.

Strawberry-Rhubarb Compote

3 c chopped rhubarb
1 c chopped strawberries
1/4 c sugar
1/2 Cup water

In a heavy-bottomed saucepan, combine rhubarb, sugar and water. Bring to simmer, then turn heat very low. Cook without stirring for several hours. When the rhubarb is very soft, add the strawberries and cook for another hour or so. Stir gently. Add more sugar if needed.

Lemon Thyme and Rhubarb Compote

1/4 cup water
1/4 cup dry red wine
1/2 cup sugar
1 pound rhubarb, cut into 1-inch slices
1 pint strawberries, halved
2 sprigs fresh lemon thyme or fresh French thyme with a squeeze of lemon

Place water, wine, sugar and rhubarb in a medium saucepan. Bring to boil and simmer, partially covered, about 10 minutes, or until rhubarb is tender. Remove from heat and stir in strawberries and thyme. Allow to cool and discard thyme. Serve at room temperature or chilled.

Grammi's Rhubarb Compote

1 lb fresh rhubarb, trimmed and cut into 1/2" pieces.
1 Tbsp finely chopped candied ginger
1/4 to 1/2 sugar or honey (to taste)
1/3 c apple cider, ginger beer or water
2 strips lemon zest
Whipped cream and mint sprigs for garnish (optional)

Combine rhubarb, ginger, sugar, cider and lemon in a saucepan.

Cover and cook over medium heat until rhubarb is tender (6-8 minutes). Cook it long enough to soften it but not so long that it falls apart. Stir occasionally while cooking. Add sweetening to taste. Cool to room temp, then refrigerate until ready to serve. Serve topped with whipped cream and sprigs of fresh mint.

Minted Berry-Cherry Rhubarb Compote

1/4 cup water
1/4 cup dry red wine
1/2 cup sugar or to taste
1 1/2 pound rhubarb, sliced
1 cup dried, pitted cherries
1 pint raspberries
4 whole fresh mint leaves
6 sprigs fresh mint

In medium saucepan combine water, wine, sugar, rhubarb, and cherries. Bring to a boil, then simmer about 10 minutes or until rhubarb is tender. Remove from heat and stir in raspberries and the 4 mint leaves. Let cool completely. Remove mint leaves and chill. Serve garnished with mint sprigs.

Rhubarb Compote

5 cups rhubarb, cut into 2" pieces

1/3 to 1/2 cup sugar

1/2 tsp orange or lemon zest

1/4 cup water

1/4 cup currants

1 cup apple, peeled and sliced

Place all ingredients in a medium-sized saucepan, cover and bring to a boil. Reduce heat, cook on low for 5 minutes, until rhubarb is soft. Stir and sweeten to taste if needed. Serve hot or cold.

RHUBARB COMPOTE WITH PRUNES AND APRICOTS

2 pounds rhubarb

1 cup pitted, dried apricots

1 cup pitted prunes

1 cup dessert wine such as a late harvest Riesling

2/3 cup sugar

1 tablespoon grated fresh ginger

1/4 teaspoon grated nutmeg

Trim rhubarb and cut into 1 inch pieces, smaller if stalks are quite wide (i.e. more than 1 inch). Halve apricots and prunes if large. Combine all ingredients, except rhubarb, in a covered, heavy bottomed saucepan. Bring to a simmer. Add rhubarb and simmer 5 to 7 minutes, stirring gently a few times, until rhubarb just softens but does not get too mushy.

Cool and serve at room temperature over pound cake or with frozen yogurt or low-fat ice cream. Serves 4 to 6.

Gingered Rhubarb Compote with Vanilla Ice Cream

3 cups rhubarb, trimmed and cut into 3/4-inch pieces

1 tablespoon fresh orange juice

1 tablespoon minced peeled fresh gingerroot

1/3 cup sugar, or to taste

1 tablespoon unsalted butter

vanilla ice cream as an accompaniment

fresh mint sprigs for garnish

In a microwave-safe 2-quart dish combine the rhubarb, the orange juice, the gingerroot, the sugar, and the butter, cover the dish with microwave-safe plastic wrap, leaving one corner uncovered, and microwave the mixture at high power (100%) for 5 minutes.

Stir the mixture and microwave it, covered partially, for 2 minutes, or until the rhubarb is tender. Let the mixture cool slightly, serve it with the ice cream, and garnish it with the mint.

RHUBARB SOUFFLÉ WITH RHUBARB-STRAWBERRY COULIS

2 cups plus $\frac{3}{4}$ cup sugar
3 tablespoons butter
3 tablespoons flour
 $\frac{3}{4}$ cup warmed whole milk
Salt

2 egg yolks
1 cup diced rhubarb
1 teaspoon cornstarch
12 egg whites
1 ounce framboise, brandy or Triple Sec
Rhubarb-strawberry Coulis (recipe follows)

Make a simple syrup by combining 1 cup water and 2 cups sugar in saucepan. Bring to boil over medium-high heat and boil 30-45 seconds until the syrup is clear, stirring to make sure sugar is dissolved. Cool and store in the refrigerator. (This will make 2 cups.) Meanwhile, preheat the oven to 350 degrees. Melt butter in a saucepan and whisk in flour to make a roux. Add milk and a pinch of salt and mix thoroughly with a whisk over low heat until it thickens and comes clean from the bottom of the pan. Remove from heat and cool slightly (a few minutes) and whisk in egg yolks, one at a time, mixing thoroughly. Put into a large mixing bowl and set aside to cool.

Bring $\frac{1}{2}$ cup of the simple syrup and the rhubarb to a boil in a small saucepan. Cook gently about 3 or 4 minutes. Drain and set aside. Mix the cornstarch and remaining $\frac{3}{4}$ cup sugar. Set aside. Beat the egg whites until soft peaks form. Add the cornstarch mixture and beat a few seconds. Add framboise to egg yolk mixture and mix until smooth. Mix a small amount of the egg whites into egg yolk mixture. Fold in cooked rhubarb, then remaining egg whites. Pour mixture into a buttered 2-quart soufflé dish to about $\frac{1}{2}$ inch below the rim. Do not overfill.

Put soufflé dish in the oven. Bake 40 minutes or until a tester comes out clean. Serve with rhubarb-strawberry Coulis. Serves 6 to 8.

Rhubarb-Strawberry Coulis

$\frac{1}{2}$ pound (one thick, long stalk) peeled rhubarb, cut into $\frac{3}{8}$ -inch dice
 $\frac{1}{2}$ pound (6 to 8 large) strawberries, coarsely chopped
1 cup sugar
 $\frac{1}{3}$ cup white wine, preferably an off-dry wine such as Chenin Blanc or Riesling

Put all ingredients in a medium saucepan. Cook over medium heat until rhubarb is tender but not mushy, about 10 to 12 minutes. Cool to room temperature.

Rhubarb Chutney

2 Lb Rhubarb, trimmed weight
1 Lb Onions
1/2 Lb Raisins
1/2 Lb Sultanas
1/2 Oz Coriander seeds
2 Ts Curry powder
6 Oz Granulated sugar
3/4 Pt Raspberry vinegar or red wine vinegar

Cut the trimmed rhubarb into short lengths and chop the onions quite finely. Put both ingredients into a large pan and pour on the vinegar.

Then lightly bruise the whole coriander seeds. Add the seeds directly to the pan if you want to include them in the chutney or you may prefer to tie them in a piece of muslin and remove before potting.

Bring the contents of the pan slowly to boiling point, cover and simmer gently for 20 minutes or so to start softening the onion.

Add the dried fruits, sugar, curry powder and 1 1/2 teaspoon salt. Stir to mix well. Continue simmering, without a lid, for 1 1/2 hours or so until the rhubarb has pulped down completely, the flavor is mellow, and the color is rich and the consistency is thick. Stir the chutney occasionally as it cooks to prevent sticking, particularly towards the end.

Pot in warm sterilized jars and allow to mature for at least one month before eating. The longer you can resist eating this chutney the better it seems to taste.

Rhubarb Mint Chutney

1 tb Butter
1 sm Onion; minced 3 c Rhubarb; chopped
2/3 c Granulated sugar
1/4 c Lemon juice; fresh
1 ts Mint
1/2 ts Lemon zest; grated

Melt butter in large skillet over medium heat; cook onion for 3 minutes or until soft. Add rhubarb, sugar, lemon juice, mint and lemon zest. Bring to boil, stirring to dissolve sugar. Reduce heat and simmer, uncovered, for 5 to 7 minutes or until thickened. Season to taste with salt and pepper. Chutney can be prepared, cooled, covered and refrigerated for up to 2 days. Serve with lamb.

Kumquat Chutney (with Rhubarb)

2 C Whole kumquats
3/4 C Granulated sugar
3 C Dark brown sugar, packed
1/2 C Water
3/4 C White vinegar
1/2 C Raisins
1 Lb Rhubarb -- cut in 1-in. pieces
1 C Chopped celery
1 Lg Onion -- chopped
1 Green bell pepper -- chopped
2 Garlic cloves -- crushed
1/4 C Slivered citron
1 Lg Orange The juice & grated peel only
1 C Peeled & chopped gingerroot
1 Tb Worcestershire sauce
2 Ts Salt
1 T Curry powder
1 T Ground allspice
1 T Ground cinnamon
1 T Ground ginger (optional)
1 T Black pepper or 1/2 Ts Red pepper (optional)

Rinse kumquats in hot water. Slice kumquats lengthwise and remove seeds. Place in large heavy pan with sugars and water. Mix well and simmer slowly, uncovered, 30 minutes. Add vinegar, raisins, rhubarb, celery, onion, bell pepper, garlic, citron, orange juice and peel, gingerroot, Worcestershire, salt, curry powder, allspice and cinnamon. Mix well. Simmer slowly, uncovered, until mixture is dark in color, about 4 to 5 hours, stirring occasionally. Taste and add ground ginger and pepper, if needed. Pour into hot sterilized jars and seal immediately.

Makes about 4 1/2 pints.

Rhubarb and Dried Cherry Chutney

4 cups 2 lbs fresh rhubarb, both ends trimmed, peeled and cut in 1/2 inch pieces
3 Tbs. sugar
1/2 cup honey
1/2 cup dried cherries
5 Tbs. red wine vinegar
3 Tbs. red wine
2 tsp. mustard seeds
1/2 tsp. kosher salt

Pinch each of cinnamon, allspice, and cayenne
1/2 cup minced red onion
3/4 cup 1/2-inch slices of celery
2 tsp. grated orange zest
1 Tbs. minced jalapeno pepper (no seeds)
2 tsp. lime juice

Place the rhubarb in a colander over a bowl and sprinkle with the sugar. Let the rhubarb macerate and drain for 30 minutes. In a 10-inch skillet, cook the honey, cherries, vinegar, wine, mustard seeds, salt, and spices over medium heat until syrupy. Stir in the onion and celery and cook for 2 minutes to soften. Add the rhubarb and cook over medium heat for 10 minutes, stirring occasionally to cook evenly. Avoid overcooking the rhubarb. When done, it should be tender but still have some texture to it. Add the orange zest and jalapeno pepper and cook for 1 minute longer. Stir in the lime juice, remove from the pan, and let cool. Serve at room temperature or chilled.

Rhubarb Chutney

3 Cups Rhubarb -- sliced
1 Cup Cider vinegar
1 Cup Sugar, brown -- dark
1/2 Teaspoon Ginger -- ground
1/2 Teaspoon Allspice
1/2 Teaspoon Mustard -- dry
1/2 Teaspoon Cinnamon
1/4 Teaspoon Garlic powder
8 ounces Dates -- chopped
1/2 cup Raisins
2 medium Apples -- peeled & chopped, 3 cups

In 2 quart glass bowl combine rhubarb, vinegar, brown sugar, ginger, allspice, mustard, and microwave on high for 6 minutes or until boiling. Add dates, raisins, and apples. Do not cover. Microwave on high 6 minutes. Stir and microwave 6 more minutes. Stirring occasionally, let stand till barely warm. Spoon into jars and refrigerate. Will thicken.

Rhubarb Chutney

4 c Diced fresh or frozen rhubarb
2 c Diced peeled apples
1 Orange
1 Lemon
2 c Packed brown sugar
1 c Raisins
1/2 c Diced candied citron
1/2 c Apple juice
1/2 ts Ground nutmeg
1/2 ts Ground allspice
1/2 ts Ground cloves
1/2 ts Ground cinnamon
1/4 ts Salt

Place rhubarb and apples in a large Dutch oven or kettle. Grate the rind of orange and lemon; add to kettle. Peel and section orange and lemon. Discard the seeds. Cut fruit into small pieces; stir into kettle. Add remaining ingredients. Bring to a boil. Reduce heat and simmer, uncovered, for 30-40 minutes or until thickened, stirring occasionally. Pour into half pint jars and seal. Freeze or process for 15 minutes in a boiling water bath. Yield: About 6 half-pints

Rhubarb Dessert

1 1/2 Lbs. rhubarb

1 1/2 C. water

3/4 C. sugar

1/2 Tsp. vanilla

3 Tbsp. cornstarch

1 C. heavy cream

1/4 C. sugar

1 Tsp. vanilla

Wash rhubarb, trim and cut into 1/2 inch slices. Combine with water and sugar and simmer until soft. Stir in vanilla.

Blend cornstarch with a little cold water to make a smooth stiff paste. Stirring constantly, add to rhubarb and cook for 5 minutes, or until thick and clear. Pour into glass serving dish. Whip cream until frothy, add sugar and vanilla and whip until stiff. Pipe through pastry tube in decorative swirls on compote or cover top with spoonfuls of whipped cream. If you prefer to serve without whipped cream, you could serve with a little milk poured on each portion.

Ginger Soufflé with Rhubarb-Ginger Sauce

Rhubarb-Ginger Sauce:

3 cups chopped rhubarb

1/3 cup sugar

1/3 cup orange liqueur

1/3 cup (or as needed) water

2 tablespoons finely chopped crystallized ginger

Soufflé:

Prepared Rhubarb-Ginger Sauce (see above)

6 tablespoons (3/4 stick) unsalted butter

6 tablespoons unbleached all-purpose flour

1 cup milk

1/2 cup heavy or whipping cream

5 egg yolks

1/2 cup sugar

1/2 cup finely chopped crystallized ginger

1 tablespoon orange-flower water

7 egg whites, room temperature

Pinch cream of tartar

To make sauce:

Combine the rhubarb, sugar, orange liqueur, and 1/3 cup water in a heavy large saucepan. Heat to boiling. Reduce heat and simmer uncovered, stirring occasionally, until as thick as applesauce, about 30 minutes. Stir in the ginger and simmer another 15 minutes, adding more water if the sauce is too thick. Remove from heat and let cool to room temperature. Makes about 1-1/2 to 2 cups.

To make soufflé:

Melt the butter in a heavy small saucepan over medium heat until foamy. Stir in the flour and cook 1 minute. Gradually stir in the milk and cream. Cook, stirring constantly, until thick and smooth. Remove from heat. Add the egg yolks, one at a time, whisking well after each addition. Stir in the sugar, then the ginger and orange-flower water. Preheat oven to 450 degrees F. Butter a 6-cup soufflé dish and coat with granulated sugar. Beat the egg whites with the cream of tartar until stiff but not dry. Gently fold into the soufflé base. Pour the batter into the prepared dish. Bake until puffed and golden, about 30 minutes. Serve immediately with rhubarb sauce spooned around each serving. Yield: 6 portions

Rhubarb Punch

3 quarts of diced rhubarb

4 ½ cups sugar

3 quarts of water

In a heavy saucepan bring to a boil.

Boil 15 minutes; cool and strain. Stir in 6-ounce can of orange juice concentrate (thawed) along with 3 tablespoons fresh lemon juice. Combine well and refrigerate.

As needed, combine in this proportion: 1 cup lemon-lime soda with ½ cup rhubarb syrup. Recipe yields about 24 (12-ounce) servings

Roasted Salmon and Rhubarb

In a shallow baking dish, mix 1 pound diced (about ½-inch pieces) rhubarb, ½ cup sugar, ½ teaspoon chopped fresh rosemary and ½ teaspoon lemon zest.

Cover with aluminum foil and bake in preheated oven about 30 minutes or until the rhubarb is tender when pierced but still holds its shape. Remove from oven and stir in juice of ½ lemon. Keep warm.

Turn oven temperature to 500 degrees. Place 6 (6-ounce) salmon fillets, skin side down, on a foil-lined baking pan. Season with salt and pepper. Bake in center of oven until almost opaque throughout, 17 to 20 minutes.

Spoon rhubarb onto center of warmed plates. Lift fillets from pan, leaving skin behind. Place fillets on rhubarb. Serve with roasted asparagus and rice pilaf.

Potage De Fruits Glaces (Rhubarb Soup)

Serve in bowls resting in crushed ice. If the gold color is off putting

add a few stops of red food coloring.

1/2 pound rhubarb, cut into 1-inch pieces

1/3 cup sugar

1/4 cup water

2 teaspoons lemon juice

Juice of 1 lime

4 ripe bananas, sliced

2 cups fresh or frozen orange juice

1/3 cup light rum, optional

Drops of red food coloring (about 10 or so, optional)

1 eating apple, peeled, cored and cut into 1/4-inch dice

2 to 3 slices lime, cut in half, to garnish

Crushed ice, to surround serving cups

Preheat oven to 325 degrees.

Put rhubarb pieces in a heavy saucepan. In a separate saucepan, heat the sugar and water and stir to dissolve the sugar. Cook to a light syrup without stirring, about 5 minutes. Remove from the heat and allow to cool.

Place the rhubarb and sliced bananas in the blender work bowl.

Puree the mixture until smooth. Mix in the orange juice and the rum, if using it.

Blend in food color, if required. Stir in the apple.

Serve in chilled bowls, preferably glass, surrounded with crushed ice. Float half of a very thin slice of lime on the top of each bowl. Serves 4 to 6

Mushroom Soup (with Rhubarb)

2 Carrot

1 Parsley root

2 Celery stalks

2 Onions -- sliced

4 cups Salted water

1 pound Mushrooms -- sliced

1 cup water

Salt and pepper

2 tablespoons Instant flour

1/4 cup cold water

1/2 cup Sour cream

1 tablespoon Dill leaves

1 pound Rhubarb finely chopped

Noodles -- fine macaroni

Cook the carrots, parsley, celery and 1 onion in 4 cups salted water for 20 minutes. Strain. Cook the mushrooms and second onion in 1 cup water for 10 minutes. Add salt and pepper. Combine with vegetable broth, add the flour mixed with 1/4 cup cold water. Boil. Remove from heat. Add sour cream, dill and parsley. Add noodles, fine macaroni.

RHUBARB SOUP

2 1/2 pounds rhubarb, trimmed of their leaves and cut into 1/2 pieces

1 1/2 cups sugar

1 cinnamon stick

1/2 cup dry white wine

2 tablespoons lemon juice

2 large mangoes

3 kiwi

2 navel oranges

5 mint sprigs

Put rhubarb in a large saucepan with sugar, cinnamon stick and wine. Add 6 cups of water and simmer, uncovered, for 45 minutes.

Strain liquid through a sieve and add lemon juice. Cool. You should have about 6 to 7 cups.

Cut mangoes into 3/8 to 1/2-inch cubes. Peel kiwi, halve lengthwise and cut into 1/4-inch thick crescents. Peel oranges and section, removing all membrane and pith.

Pour soup slowly into a large bowl, stopping before you get to the cloudy and unattractive dregs. You will have about 5 cups. Put one cup into each of 5 soup plates.

Divide fruit equally among the plates so that it looks attractive. Put a mint sprig in the middle. Serves 5.

Cold Rhubarb Soup with Mint

4 sticks of rhubarb

1/2 a stick of vanilla

1 pt of water

6oz sugar

5 sprigs of mint

1 lemon

Take the leaves off the mint sprigs. Peel the rhubarb and cut it into thin slices. Put the rhubarb peel in a saucepan with the water, sugar stick of vanilla, the juice of the lemon and the by now leafless mint sprigs, let it simmer for 10minutes. Sieve the liquid and add the rhubarb slices. Bring it to the boil, take off the heat and leave to cool. Cut the mint leaves into thin strips. Serve the soup ice cold with the chopped mint leaves on top. Serves 8 people

Rhubarb and Spinach Salad

4 Sticks Rhubarb, cut diagonally into thin slices
50g/2oz Sugar
Cold Water
2 tbsp Red Wine Vinegar
Salt and Pepper
20 Young Spinach Leaves, washed and dried
6 Tbsp Salad Oil
1 Tbsp Pine Nuts

Place the rhubarb in a large saucepan together with the sugar and add enough water to cover by 2.5cm/1 inch. Bring to the boil over a high heat then cook, uncovered, for 2 minutes only.

Remove from the heat and strain the cooking liquor through a sieve into a bowl, reserving the rhubarb. Return the liquid to the pan together with the vinegar, salt and pepper. Bring to the boil then continue to boil, uncovered, until the mixture is reduced to about 120ml/4fl.oz.

Meanwhile, divide the spinach leaves between 4 individual plates then arrange the rhubarb on top of the spinach.

Once the liquid in the pan is reduced, remove the pan from the heat and whisk in the oil.

To serve - drizzle the warm dressing over the salads, sprinkle with a few pine nuts and serve immediately.

Foie Gras with Rhubarb

350g/12oz Rhubarb, chopped
100g/4oz Sugar
1 heaped tbsp Finely Chopped Shallots
The Juice of 1 large Lemon
270ml/9fl.oz. White Wine (check manufacture)
1 tbsp Olive Oil
4 x 50g/2oz slices of Foie Gras
1 tbsp Freshly Chopped Chives

Place the rhubarb, sugar, shallots, lemon juice and wine in a saucepan, bring to the boil over a medium heat then reduce the heat, partially cover and simmer for 30 minutes or until the fruit is tender.

Remove from the heat allow to cool a little then transfer to a food processor and puree until relatively smooth. Season with salt and pepper. Return to the pan and keep warm. Season the foie gras with salt and pepper. Heat the oil in a frying pan until hot, add the foie gras and sear for 1 to 2 minutes on each side.

To serve - divide the rhubarb sauce between 4 individual plates then place the foie on top and garnish with the chopped chives. Serve immediately.

Salmon with Rhubarb

50g/2oz Fine White Breadcrumbs
50g/2oz Walnuts, chopped
Grated Zest of 1/2 Lime
2 teasp freshly chopped Tarragon
2 tbsp Olive Oil
4 x 175g/6oz fillets of Trout
1 Small Onion, finely chopped
1 Star Anise
2 large sticks Rhubarb, finely chopped
2 tbsp Water
2 tbsp Fromage Frais
1-2 teasp Caster Sugar
Salt and Black Pepper
Fresh Parsley to garnish

Preheat the oven to 190C, 375F, Gas Mark 5 and line a baking tray with foil. In a bowl, mix together the breadcrumbs, walnuts, lime zest, half the tarragon and pepper.

Add 1 tablespoon of the oil and toss to mix well.

Place the fish on the baking tray, season with salt and pepper, then press the breadcrumb mixture gently over the top of the fish. Bake in the oven for 15-20 minutes.

Meanwhile, melt the remaining oil in a small saucepan add the onions and star anise and sweat for 5-8 minutes until soft.

Add the rhubarb and cook for about 5 minutes until the rhubarb is soft.

Add the water and allow to cook for a few minutes then remove the star anise.

Stir in the fromage frais, sugar, salt, pepper and remaining tarragon. Mix well and heat gently over a low heat. Do not boil.

To serve - transfer the fish to a serving platter, drizzle a little of the sauce around the fish and garnish with parsley sprigs. Serve the remaining sauce separately in a sauce boat.

Trout with Rhubarb Sauce

50g/2oz Fine White Breadcrumbs
50g/2oz Hazelnuts, chopped
Grated Zest of 1/2 Lime
2 teasp freshly chopped Tarragon
2 tbsp Olive Oil
4 x 175g/6oz Trout Fillets
1 Small Onion, finely chopped
1 Star Anise
2 large sticks Rhubarb, finely chopped
2 tbsp Water
2 tbsp Fromage Frais
1-2 teasp Caster Sugar
Salt and Black Pepper
Sprigs of Fresh Chervil to Garnish

Preheat the oven to 190C, 375F, Gas Mark 5 and line a baking tray with foil. In a bowl, mix together the breadcrumbs, hazelnuts, lime zest, half the tarragon and pepper.

Add 1 tablespoon of the oil and toss to mix well.

Place the fish on the baking tray, season with salt and pepper, then press the breadcrumb mixture gently over the top of the fish. Bake in the oven for 15-20 minutes.

Meanwhile, melt the remaining oil in a small saucepan add the onions and star anise and sweat for 5-8 minutes until soft.

Add the rhubarb and cook for about 5 minutes until the rhubarb is soft.

Add the water and allow to cook for a few minutes then remove the star anise.

Stir in the fromage frais, sugar, salt, pepper and remaining tarragon. Mix well and heat gently over a low heat. Do not boil.

To serve - transfer the fish to a serving platter, drizzle a little of the sauce around the fish and garnish with the chervil sprigs. Serve the remaining sauce separately in a sauce boat.

Grilled Oysters with Rhubarb-Ginger Compote

2 rhubarb stalks, thinly sliced
1 shallot, minced
1 teaspoon grated fresh gingerroot
2 tablespoons mirin (Japanese sweet cooking wine) or sherry
2 tablespoons white wine
12 freshly shucked oysters
1 tablespoon olive oil

Combine all compote ingredients in a non-reactive saucepan. Cook over medium heat, stirring often, until the rhubarb has softened and the compote has a thick, sauce-like consistency. Set aside.

Brush the oysters lightly with olive oil and grill over a hot flame for about 3 minutes on each side until the oysters are just heated through.

To serve, spoon some of the compote onto each plate and arrange 3 oysters in the center.

Mackerel with Rhubarb

8 Fresh Mackerel Fillets
8 Bay Leaves
Salt and Black Pepper
240ml/8fl.oz. Dry Cider
25g/1oz Butter
450g/1lb Fresh Rhubarb, chopped
1/2 tsp Lemon Juice
50g/2oz Brown Sugar
A Pinch of Nutmeg

Preheat the oven to 180C, 350F, Gas mark 4.

Season the fillets with salt and pepper then place a bay leaf on each fillet and roll up.

Place the fish rolls in a shallow ovenproof dish, pour over half the cider and dot with the butter. Cover with aluminum foil or a lid and bake in the oven for 30 minutes until tender.

Meanwhile, place the remaining cider, rhubarb, lemon juice, brown sugar and nutmeg in a pan. Bring to the boil then simmer for 20-25 minutes, stirring from time to time, until soft and puréed.

To serve - transfer the fish to a warmed serving platter, drizzle some of the rhubarb sauce over the top of the fish and serve the remaining rhubarb sauce separately.

Serve hot.

Chicken with Rhubarb

250g/9oz Rhubarb, cut into 12mm/1/2 inch dice

75g/3oz Sugar

1 Heaped tsp Corn flour

360ml/12fl.oz. Water

2 tsp Lemon Juice

4 Large Chicken quarters

Melted Butter

Salt

1/2 tsp Cinnamon

1/2 tsp Nutmeg

Preheat the oven to 190C, 375F, Gas Mark 5.

Place the corn flour, sugar, rhubarb and water in a saucepan. Mix

well then bring to the boil, stirring, over medium heat.

Continue to cook for about 2 minutes, until clear and thickened.

Remove from the heat, add lemon juice, mix well then set aside to cool.

Place chicken in a shallow baking dish. Brush with butter and season with salt. Bake, uncovered for 30 minutes.

Remove the chicken from the oven and spoon the rhubarb sauce over the top. Sprinkle with cinnamon and nutmeg, return to oven and continue to cook for a further 20 minutes, basting once or twice during the cooking time. Serve immediately.

Grilled Chicken with Rhubarb Relish

Relish:

3 cups diced rhubarb

3/4 cup sugar

1 tablespoon grated orange zest

1 cup orange juice

1 or 2 jalapeno peppers, seeded and chopped

2 shallots minced

Chicken:

6 boneless, skinless chicken breast halves

salt and pepper

1 tablespoon fresh lemon juice

Olive oil

Place all relish ingredients in a medium saucepan. Bring to a boil, then reduce the heat and simmer, stirring every so often, for about 10 minutes or until mixture thickens. Cool.

Preheat the grill. Sprinkle chicken with salt and pepper. Brush with lemon juice and oil. Grill about 6 minutes per side. Serve with rhubarb relish. serves 6

Sautéed Duck Breast with Rhubarb Cherry Sauce

1/2 cup tawny port [There are 3 types varying from sweet to dry.
Tawny is sweet]
1/2 cup dried cherries
2 moulard duck breasts (approx. 2 pounds total)
1/4 cup chopped shallots
1/2 pound fresh rhubarb, trimmed and sliced
2 cups chicken stock
2 teaspoon arrowroot dissolved in 2 tablespoons orange juice
1 teaspoon coarsely ground black pepper
2 tablespoons honey

Preheat the oven to 400 degrees.

In a small saucepan heat the port over moderate heat until it is hot. Add the cherries, cover the pot and let the mixture stand for 15 minutes.

Score the skin of the duck in a crosshatch pattern and season both sides of the duck with salt and pepper. Heat a medium sauté pan over high heat until it is very hot. Add the duck, skin side down and reduce the heat to moderately low. Cook the duck, pouring off the accumulated fat from time to time to a small roasting pan and roast it for 10 minutes for medium rare. Let it stand for 10 minutes before slicing.

While the duck is roasting, pour off all but 2 tablespoons of fat from the sauté pan. Add the shallots and sauté over moderately high heat until softened. Add the rhubarb and sauté for 5 minutes. Transfer the mixture to a bowl and stir in one tablespoon honey. Add the cherry/port mixture to the sauté pan and let it simmer for 1 minute. Add the chicken stock and simmer until reduced by one third. Whisk in the arrowroot mixture and let the sauce come to a boil. Add the remaining honey and pepper and salt to taste.

Slice the duck at an angle and divide among 4 plates. Serves each portion napped with some of the sauce.

Serve with sugar snap peas and garlic mashed potatoes.

Rock Cornish Hens with Rhubarb Sauce

4 1pd rock Cornish hens
salad oil
1 cup chopped onion
1 cup chopped celery
1 cup chopped apple
1 1/2 teaspoon salt
1/4 cup chopped walnuts

Rhubarb sauce: 1 1/4 pds rhubarb, cut up (2 cups)

1/2 cup water
1/4 cup salt
1/4 cup ground cinnamon
1/2 cup sugar

Remove giblets and neck from hens. Rinse and drain hens well. Tuck neck skin of each hen under wings to secure it. In 10 inch skillet over medium heat in 1/4 cup hot salad oil, cook onion and celery until golden about 10 minutes. Stir in apple, salt and walnuts. Lightly spoon some of the mixture into each hen. Tie legs and tail of each hen together. Brush hens generously with oil. Sprinkle with salt.

Place breast side up, on rack in open roasting pan. roast at 375 F. 1 1/4 hours or until a leg can be moved easily up and down.

Meanwhile prepare Rhubarb sauce: In 2 quart saucepan over medium heat. Heat rhubarb, water, salt and cinnamon to boiling, cover. reduce heat to low. Cook 5-8 minutes or until rhubarb is tender, stirring frequently. Stir in sugar. Baste hens frequently with sauce during last 30 minutes of roasting. Remove strings. Serve with remaining sauce.

Serves 4.

Corned Beef with Rhubarb Mustard Sauce

4 lbs corned beef brisket (trimmed of all fat)
4 whole cloves
1 large onion
4 cups diced rhubarb (1/2 inch pieces)
1 cup sugar
1/4 cup coarse-grained Dijon style prepared mustard
Small red potatoes (optional)
Sugar snap pea pods (optional)
Chopped fresh thyme (optional)

In an 8 qt saucepot, place brisket and enough water to cover. Insert whole cloves into onion and add to pot. Heat to boiling over high heat.

Cover and simmer over low heat 2.5 to 3 hours or until fork-tender.

Meanwhile, in a 4 quart saucepot combine rhubarb, sugar, and mustard until well mixed. Heat to boiling, stirring constantly. Reduce heat to low and simmer 10-15 minutes or until slightly thickened, Cool to room temp.

Heat oven to 400 F. Transfer brisket to small baking pan. Spoon 1/2 cup of rhubarb-mustard sauce on top of brisket.

Bake 15 minutes or until lightly browned. If desired cook potatoes in briskets cooking liquid. When potatoes are tender remove and cook pea pods in liquid. Put remaining rhubarb-mustard sauce in a serving dish.

To serve, place brisket on serving platter. Place potatoes and pea pods on platter. Garnish with chopped thyme. Serve with additional sauce.

Lamb with Rhubarb

2 tbsp Olive Oil
450g/1lb Stewing Lamb
1 Large Onion, chopped
450g/1lb Carrots, cut in julienne strips
22g/8oz Rhubarb, cut into 2.5cm/1 inch pieces
150ml/5fl.oz. Water
50g/2oz Sugar
2 tbsp Lemon Juice
2 tbsp Freshly chopped Parsley
1/4 tsp Ground Cinnamon
1/4 tsp Ground Nutmeg
Salt and Black Pepper

Preheat the oven to 170C, 325F. Heat the oil in a large heatproof casserole until very hot. Add the lamb and onions and brown on all sides.

Add the remaining ingredients, mix well and bring to the boil.

Cover, transfer to the oven and cook for 1-1/2 hours, stirring from time to time. Serve hot.

PORK TENDERLOIN WITH RHUBARB SAUCE

1 1/2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon each ground coriander and ginger
1 tablespoon canola or vegetable oil
2 pork tenderloins, about 11 to 12 ounces each
1/2 pound rhubarb
1/4 cup sugar
1/2 teaspoon grated orange rind
2 tablespoons water
2 ounces raspberry vinegar, raspberry liqueur or raspberry brandy
1/2 cup defatted chicken stock

Preheat oven to 500 degrees. Mix salt, pepper, coriander and ginger in a teacup. Rub oil and all over the tenderloins. Then rub on spices. Put tenderloins in a cast iron or other ovenproof skillet and put in the oven. Cook about 20 to 25 minutes or until the internal temperature of the thickest part reaches 155 to 160 degrees.

Meanwhile, wash rhubarb and peel if tough, as you would celery. Cut into 1-inch pieces (smaller if the pieces are very wide) and combine in a heavy bottom saucepan with the sugar, orange rind and water. Cover and cook over medium-low heat 5 to 7 minutes or until very soft. Set aside.

When tenderloins are done, remove to a warm platter. Put skillet on the stove over medium heat. Add raspberry vinegar or liqueur or brandy and scrape any particles on the bottom of the skillet with a wooden spoon. Add stock and reduce volume by half. Add rhubarb and reduce slightly until sauce thickens. Taste for seasoning. Then strain through a sieve (use the back of a ladle) into a saucepan.

Cut pork into approximately 3/8-inch thick slices, reserving the juices from slicing. Add juices to the rhubarb sauce and heat to thicken if necessary. (The sauce should not be thick but should gently coat the meat.) Put pork on a platter or individual plates and pour sauce over. Serves 4.

Pork and Rhubarb

2 tbsp Olive Oil
450g/1lb boneless Stewing Pork
1 Large Onion, chopped
450g/1lb Carrots, cut in julienne strips
22g/8oz Rhubarb, cut into 2.5cm/1 inch pieces
150ml/5fl.oz. Water
50g/2oz Sugar
2 tbsp Lemon Juice
2 tbsp Freshly chopped Parsley
1/4 teasp Ground Cinnamon
1/4 teasp Ground Nutmeg
Salt and Black Pepper

Heat the oil in a large heatproof casserole dish until very hot.

Add the pork and onions and brown on all sides.

Add the remaining ingredients, mix well and bring to the boil.

Reduce the heat, cover and simmer for 1 hour, stirring from time to time. Serve hot.

Rhubarb Steak Sauce

675g/1-1/2lb fresh or frozen Rhubarb, chopped
450g/1lb Onions, chopped
360ml/12fl.oz. Vinegar
350g/12oz Brown Sugar
1 tsp Ground Cinnamon
1 tsp Ground Allspice
1/2 tsp Ground Cloves
Salt and Pepper

Place all the ingredients in a large saucepan, bring to the boil then reduce the heat and simmer for 1 hour or until thickened, stirring occasionally.
Serve hot or allow to cool and refrigerate until ready to use.

Rhubarb Meat Stew

1 tbsp Vegetable Oil
675g/1-1/2lb Stewing Beef or Lamb
1 Large Onion, chopped
600ml/20fl.oz. Water
2 tbsp Tomato Paste
1/2 tsp Turmeric
Salt and Black Pepper
3 tbsp Freshly chopped Parsley
3 tbsp Freshly Chopped Mint
A pinch of Saffron dissolved in 1 tbsp hot water
450g/1lb Rhubarb, cut into 2.5cm/1 inch pieces
3 tbsp Lemon Juice

Heat the oil in a very large saucepan until hot. Add the meat and onions and brown.
Add the water, tomato paste, turmeric, salt and pepper.
Mix well, bring to the boil then reduce the heat, cover and simmer for 1 hour, stirring from time to time.
Sauté parsley and mint in a little vegetable oil until wilted and beginning to crisp then add to the stew together with the with saffron. Continue to cook a further hour, stirring from time to time or until the meat is beginning to fall apart.
Add lemon juice and rhubarb mix well and cook until the rhubarb is tender but not falling apart, 5-10 minutes.
Serve very hot. Serves 4.

Black Pudding and Rhubarb Pastries

1 small onion, chopped
200 g rhubarb (about 1 stick) cut into 1 cm slices
8 slices black pudding about 4 cm diameter
1 cm thick 16 sheets filo pastry
15 cm square 100 ml dry cider or white wine or water
Olive oil for frying
Black pepper
nutmeg
A good quality black pudding is needed.

Fry the skinned black pudding slices in a little olive oil using a heavy frying pan until they are lightly crisped on the outside. Reserve. Add the onion to the pan (with a little extra oil if necessary) and soften without browning. Add the rhubarb and stir for a minute or so. Add the cider and simmer gently until the rhubarb has disintegrated to form a thick sauce. Season with black pepper and a little grated nutmeg.

Place two squares of pastry on top of each other; place a teaspoon of the sauce in the middle and put a slice of black pudding on top.

Moisten the edges of the pastry and fold over the contents, pinching the edges together to form a seal. Bake in a moderate oven (160 C) on a greased baking tray for about 20 -30 minutes (until the pastry is golden). Eat while warm.

Rhubarb Pilaf

225g/8oz Uncooked Bulgur Wheat
600ml/20fl.oz. Boiling Water
100g/4oz Onions, chopped
1 tbsp Vegetable Oil
1 Garlic Clove, crushed
350g/12oz Rhubarb, chopped
6 Dried Apricots, chopped
60ml/2fl.oz. Apple Juice
1 tsp Ground Cinnamon
A large pinch of Cayenne Pepper
3 tbsp Honey
1 tsp Soy Sauce
25g/1oz Almonds Flakes
Sprigs of Mint to garnish

Place the bulgur in a large mixing bowl, add the boiling water and mix well. Cover and set aside to steep for 25 minutes.

Meanwhile, in a large frying pan, heat the oil until hot, add the onions and fry gently until soft and transparent. Add the garlic and rhubarb and sauté for 1 minute, turning constantly.

Add the apricots, apple juice, cinnamon and cayenne, mix well, cover and cook over a medium heat until bubbling. Add the honey and tamari mix well then stir in the bulgur and heat through until hot.

To serve - transfer to a warm serving dish, garnish with the almonds and fresh sprigs of mint. Serve hot.