

RHUBARB RECIPES

Rhubarb Crunch

3 cups diced rhubarb
1 cup white sugar
3 tablespoons all-purpose flour
1 ½ cups all-purpose flour
1 cup packed light brown sugar
1 cup quick cooking oats
1 cup butter

Preheat the oven to 375 degrees F. Lightly grease a 9x13-inch baking dish. Place rhubarb in a large mixing bowl. Add white sugar and 3 tablespoons flour; stir well to coat and spread evenly in the bottom of the prepared baking dish. Set aside. Combine 1 ½ cups flour, brown sugar, and oats in a separate mixing bowl; cut in butter until the mixture is crumbly. Sprinkle crumble mixture over rhubarb layer. Bake in the preheated oven until rhubarb is bubbling and crumble is golden brown, about 40 minutes. Serve hot or cold.

Roasted Rhubarb-and-Sour-Cherry Compote

12 ounces rhubarb, cut into 3-inch lengths (halved if thick)
8 ounces fresh or frozen sour cherries (about 2 cups), defrosted if frozen, pitted or left on stems if desired
3 strips orange zest (each about 3 inches long and ½ inch wide), plus 2 tablespoons fresh juice
½ cup sugar
½ teaspoon kosher salt
2 teaspoons distilled white vinegar
2 cardamom pods, crushed

Preheat oven to 425°F. Toss rhubarb and cherries with orange zest and juice, sugar, salt, vinegar, and cardamom. Spread mixture in a single layer in a 9-by-13-inch baking dish or a 9-by-12 1/2-inch rimmed baking sheet (quarter sheet pan). Roast until softened and juicy, about 20 minutes. Let stand 5 minutes. Using a spatula, carefully transfer rhubarb and cherries to a shallow dish. Pour juices from baking dish into a small saucepan; boil until reduced and thickened slightly, about 2 minutes. Pour over rhubarb. Serve warm or at room temperature, or refrigerate in an airtight container up to 1 week.

