

RHUBARB COCKTAIL

6 cups (1.5 L) sliced rhubarb	1 tbsp (15 mL) lemon juice
2 cups (500 mL) water	Crushed ice
1 cup (250 mL) sugar	2 cups (500 mL) gingerale

Combine rhubarb, water, sugar and lemon juice in a saucepan. Bring to a boil over medium heat, reduce heat and simmer until rhubarb is tender, about 15 minutes. Strain mixture and reserve syrup; discard rhubarb. Chill syrup. Just before serving, pour syrup over ice and add gingerale. Serves 6.

ROSY RHUBARB COMPOTE

Delicious served over ice cream.

1 cup (250 mL) sugar	2 1/2 cups (625 mL) rhubarb pieces
2 tbsp (25 mL) honey	(1 1/2 inch/3.75 cm)
1/4 cup (50 mL) water	Fresh strawberries
1 tsp (5 mL) grated orange peel	

Combine sugar, honey, water and orange peel in a saucepan. Bring to a boil and simmer 6 - 8 minutes. Add rhubarb and slowly return to a boil. Simmer 3 minutes or until rhubarb pieces are soft but still whole. Chill. Garnish each serving with a few fresh strawberries. Serves 4.

RHUBARB PARFAITS

4 cups (1 L) diced rhubarb	1/2 cup (125 mL) icing sugar
1 cup (250 mL) sugar	2/3 cup (150 mL) sour cream
1/2 tsp (2 mL) grated lemon peel	2 tbsp (25 mL) orange liqueur
1/2 tsp (2 mL) vanilla	2/3 cup (150 mL) gingersnap crumbs
2 cups (500 mL) whipping cream	

Combine rhubarb, sugar and lemon peel in a nonreactive saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat and simmer, stirring occasionally, until rhubarb falls apart and mixture is thickened, about 15 - 20 minutes. Let cool for 15 minutes. Transfer mixture to a blender; puree until smooth. Transfer mixture to a bowl; stir in vanilla and cool completely. Using medium speed of an electric mixer, beat together whipping cream and icing sugar until soft peaks form. Add sour cream and liqueur; beat until stiff. Using half of each, layer rhubarb mixture, whipped cream mixture and gingersnap crumbs in 6 parfait glasses or wine goblets. Repeat layering procedure. Cover and refrigerate for at least 1 hour or up to 24 hours. Serves 6.

FRESH RHUBARB CHUTNEY

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| 1 cup (250 mL) sugar | 1/2 tsp (2 mL) cardamom |
| 1/2 cup (125 mL) raspberry vinegar or red wine vinegar | 1/4 tsp (1 mL) salt |
| 2 cinnamon sticks, broken | 4 cups (1 L) diced rhubarb |
| 2 tbsp (25 mL) grated fresh ginger | 3/4 cup (175 mL) raisins |
| 1 1/2 tsp (7 mL) grated orange peel | 1/2 cup (125 mL) chopped green onions |

Combine first 7 ingredients (sugar through salt) in a saucepan. Bring to a boil over medium heat, stirring occasionally to dissolve sugar. Add rhubarb, raisins and onions; return to a boil. Reduce heat and simmer until rhubarb is tender but still intact; cool to room temperature. Discard cinnamon sticks. Cover and refrigerate for at least 2 hours. May be refrigerated for up to 1 week or frozen for up to 1 month. Makes about 4 cups (1 L).

RHUBARB AND BLUEBERRY CRUMBLE

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| 3 cups (750 mL) sliced rhubarb | 1/2 cup (125 mL) packed brown sugar |
| 2 cups (500 mL) blueberries | 1/4 cup (50 mL) flour |
| 1/2 cup (125 mL) sugar | 1/4 tsp (1 mL) cinnamon |
| 2 tbsp (25 mL) flour | 1/4 tsp (1 mL) nutmeg |
| 1 tsp (5 mL) vanilla | 1/4 cup (50 mL) butter |
| 1/2 tsp (2 mL) ginger | Vanilla ice cream |
| 1/2 cup (125 mL) quick-cooking rolled oats | |

Combine first 6 ingredients (rhubarb through ginger). Spoon mixture into an 8 inch (20 cm) square glass baking dish. Combine next 5 ingredients (rolled oats through nutmeg) in a bowl. Using a pastry blender, cut in butter until coarse crumbs form. Sprinkle crumb mixture over fruit. Place a brick directly on grid on natural gas barbecue. Place baking dish on top of brick. Bake, with lid down, over medium heat for 30 - 35 minutes or until golden brown and juices are thick and bubbly. Turn baking dish a quarter turn every 10 - 15 minutes to ensure even cooking. Serve warm with ice cream. Serves 6 - 8.

RHUBARB STREUSEL CAKE

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| 1/2 cup (125 mL) butter, softened | 1 tsp (5 mL) baking powder |
| 3/4 cup (175 mL) sugar | 1/2 tsp (2 mL) salt |
| 2 eggs | 1/2 cup (125 mL) milk |
| 1 tsp (5 mL) vanilla | 3 cups (750 mL) diced rhubarb |
| 1 1/4 cups (300 mL) flour | Streusel Topping, recipe follows |

Using medium speed of an electric mixer, beat together butter and sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt. Beginning and ending with flour mixture, add flour mixture alternately with milk to butter mixture, stirring until blended. Spread batter in a greased 9 inch (23 cm) square baking pan. Top with rhubarb and sprinkle with Streusel Topping. Bake at 375°F (190°C) for 50 - 55 minutes or until a cake tester inserted in centre comes out clean. Cool cake in pan on a rack. Serves 6 - 8.

Streusel Topping

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| 3/4 cup (175 mL) flour | 1/4 tsp (1 mL) ginger |
| 2/3 cup (150 mL) packed golden brown sugar | 1/3 cup (75 mL) butter, chilled and cubed |
| 1/2 tsp (2 mL) cinnamon | |

Combine flour, brown sugar, cinnamon and ginger in a bowl. Cut in butter with a pastry blender until mixture resembles coarse crumbs.