

Rhubarb Compote



This is a very versatile sauce. You can use it as a dessert topping, a side dish with roasted meats, If you puree it , it makes a wonderful sauce for cake.

Even mix with some savory items and salsa to make a custom fruit salsa for grilled Tuna, Chicken Breast, or Pork Chops to suggest a few.

A simple recipe as pie, well even simpler than pie causes no crust!

Ingredients:

- 4 Cups (approx. 1 lb) sliced Rhubarb
- 1 Cup sugar
- 1 Tabbsp. lemon juice

Optional

- vanilla bean
- Cinnamon Stick





1. Put the Rhubarb, 1/ 2 of the sugar , lemon juice in a pan and just cover with water.
Here I added a vanilla bean. You can also add a cinnamon stick or both.
2. Simmer for 30 minutes or until rhubarb tender.



3. If you want to make the Compot smoother , like a sauce for a cake use an immersion blender or a blender to puree it.



Coarse texture Rhubarb compote, This one is simmered and garnished with a cinnamon stick and whipped or ice cream.



Smother texture Rhubarb compote with a vanilla bean, and sprinkled with vanilla sugar.