

# 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 because no crust!

**Ingredients:**

4 Cups (approx. 1 lb) sliced  
Rhubarb  
1 Cup sugar  
1 Tablsp. 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 Compote smoother, like a sauce for a cake use an immersion blender or a blender to puree it.



**A 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.