

Strawberry Rhubarb Compote

This is the perfect marriage of 2 fruits, Elevating the farmstead rhubarb sauce up to a decadent and sexy finish to a dinner worthy of a dessert cart.

This sauce can be used as a dessert in itself with some whipped or ice cream, a topping for oatmeal, pureed smooth for a sauce for a cheese cake or sponge cake. or even blended with savory vegetables to make a fruit salsa for grilled meats.





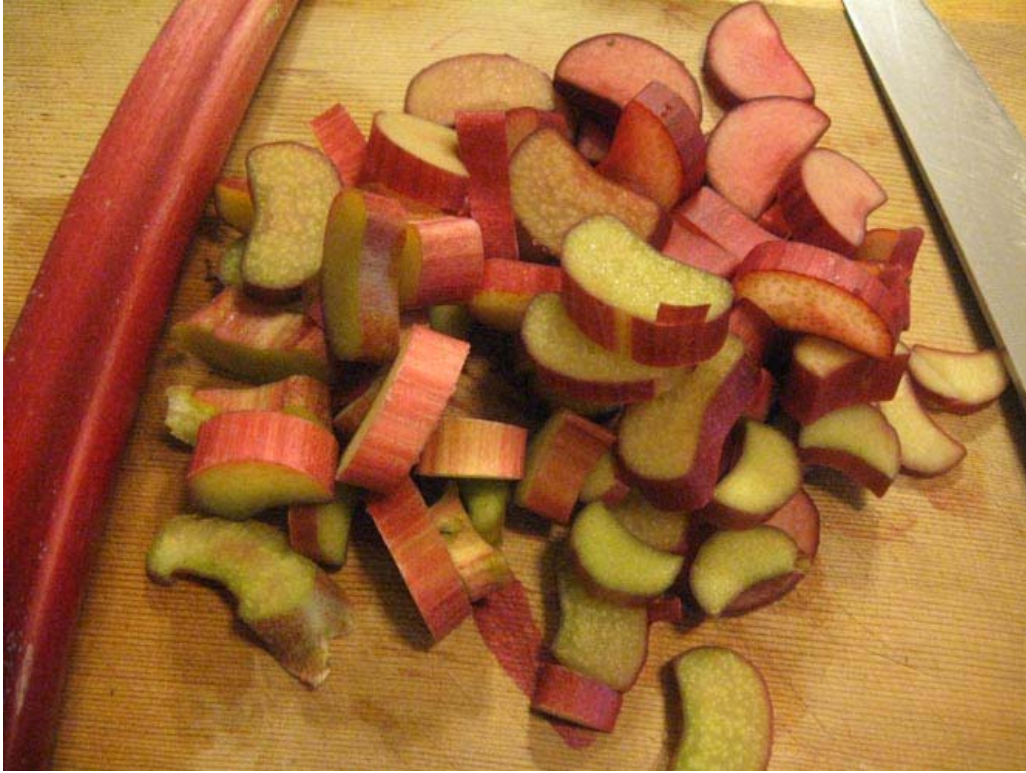
Ingredients:

2 cups Strawberries, sliced

2 cups Rhubarb, sliced

*1 / 2 cup Brown sugar

Vanilla Bean or Cinnamon Stick (optional)



This is about a half a pound of Rhubarb, slice it into 1 / 2 inch slices.



In a pot add rhubarb, half of the brown sugar, Vanilla Bean or Cinnamon Stick, and water to cover. Simmer for 15 min, stirring occasionally.



Add the strawberries
Be sure and cook slowly and don't overcook.

When it is done, test for sweetness and add as much sugar as need to get a balanced flavor. You don't want to overdo the sugar. I think it is a good idea to wait a bit when you think it is not quite sweet enough and go back 15 minutes later and see if it still needs some sugar.



I think the color here is beautiful.



This has a wonderful texture as well. Rhubarb is high in fiber, which makes it healthy and as well as toothsome.

