

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 lb. of rhubarb. Slice it into small 1.2 inch thick 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.



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



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.