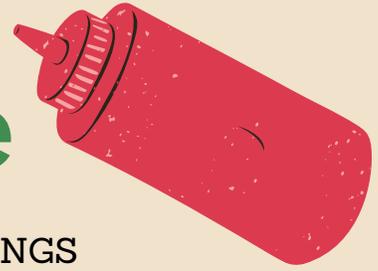


# rhubarb bbq sauce



RECIPE BY STEVE & LISA NEUMUTH | MAKES 18 SERVINGS

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## INGREDIENTS

- 1 tbsp extra-virgin olive oil
- 1/2 cup chopped onion
- 2 cloves garlic, finely chopped
- 1 pound rhubarb, fresh or frozen, cut into pieces
- 1/4 cup ketchup
- 2 tbsps water
- 1 tbsp molasses
- 1 tbsp cider vinegar
- 1 tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- 1 tsp Tabasco sauce, optional
- 1/4 tsp freshly black pepper
- Salt, to taste

## COOKING DIRECTIONS

1. Place the extra-virgin olive oil in a skillet over medium heat. Add the onion and cook, stirring occasionally, until the onions begin to turn golden but are not browned (about 10 to 15 minutes).
  2. Add the garlic and cook, stirring constantly, for 1 minute.
  3. Add the rhubarb, ketchup, water, molasses, cider vinegar, Worcestershire sauce, Dijon mustard, Tabasco sauce (if using), and ground black pepper.
  4. Raise the heat to high and bring the ingredients to a boil.
  5. Reduce the heat to medium and cook, stirring often, until the rhubarb is completely tender and starts to fall apart (about 10 to 15 minutes).
  6. Transfer the food to a blender or food processor and puree until smooth.
  7. Add salt to taste (you may not need to add any because the Worcestershire sauce is a fairly salty ingredient).
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## CANNING DIRECTIONS

1. Ladle the sauce while still hot into clean half or quarter pint canning jars (it is not necessary to sterilize the jars for this recipe.) Leave at least 1/2-inch of head space.
2. Press down on the sauce with the back of a spoon and run a table knife around the sides to remove any air bubbles.
3. Wipe the rims of the jars with a damp paper or clean cloth towel (any specks of food there could prevent a seal.) Secure canning lids.
4. Process the jars of rhubarb barbecue sauce in a boiling water bath for 15 minutes (adjust the canning time if you live at a high altitude).

## STORAGE TIPS

Rhubarb barbecue sauce will keep in the refrigerator for at least one week. For longer storage at room temperature, follow the canning directions.

The sauce will keep in the sealed jars for at least one year. It will still be safe to eat after that, but its color and flavor quality will start to decline. Just as with store-bought preserves, the jars need to be stored in the refrigerator after opening.

## SAFETY TIPS

Steam expands quickly in a blender, and can cause ingredients to splatter everywhere or cause burns. To prevent this, fill the blender only one-third of the way up, vent the top, and cover with a folded kitchen towel while blending.



# rhubarb crisp



RECIPE BY STEVE & LISA NEUMUTH

## INGREDIENTS

- 3/4 cup sugar
- 3 tbsps cornstarch
- 3 cups sliced rhubarb ( fresh or frozen/thawed)
- 2 cups sliced apples or strawberries
- 1 cup old-fashioned oats
- 1/2 cup packed brown sugar
- 1/2 cup butter, melted
- 1/3 cup all-purpose flour
- 1 tsp ground cinnamon
- Vanilla ice cream (optional)

## COOKING DIRECTIONS

1. In a large bowl, combine sugar and cornstarch. Add rhubarb & apples or strawberries; toss to coat.
2. Spoon mixture into an 8-in. cast-iron skillet or other ovenproof skillet.
3. In a small bowl, combine the remaining ingredients until the mixture resembles coarse crumbs. Sprinkle over fruit.
4. Bake at 350° until crisp is bubbly and fruit is tender (about 45 minutes).
5. If desired, serve warm with ice cream.

## TIPS

### SUGAR

You can use either light or dark brown sugar. However, dark brown sugar contains more molasses than light brown sugar. If you prefer a bolder flavor, choose dark brown sugar.

## CHOOSING RHUBARB

Look for firm, unbent rhubarb stalks that are free of bruises. The stalks should also have a slight sheen to them. If the stalks still have leaves attached, check that they haven't wilted or started to rot, and be sure to remove the leaves before using the rhubarb in a recipe.

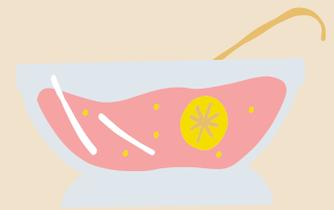
## STORAGE

Allow the rhubarb crisp to cool; cover with a paper towel and wrap in plastic wrap. It can be stored at room temperature for up to 2 days. To extend the shelf life and keep it fresher for longer, refrigerate for up to 5 days.



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# rhubarb slush punch



RECIPE BY STEVE & LISA NEUMUTH | MAKES 1.5 QUARTS

## INGREDIENTS

- 8 cups water
- 8 cups rhubarb, chopped
- 2 cups granulated sugar
- 3 oz package of strawberry flavored gelatin (dry)
- 1/2 teaspoon fresh lemon juice
- Ginger ale (for serving)

## DIRECTIONS

1. Cook water and rhubarb in a large, nonreactive saucepan. Cook over medium heat, stirring occasionally, until very soft (about 20 min).
2. Strain, discard pulp, and return liquid to the pan.
3. Heat liquid, add remaining ingredients, stir until dissolved.
4. Freeze mixture in 2 quart plastic food container.
5. When serving, put frozen punch in a punch bowl with 2 quarts of ginger ale.

## NOTES

May use any desired gelatin flavor.



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# blue-barb jam



RECIPE BY STEVE & LISA NEUMUTH | MAKES 18 SERVINGS

## INGREDIENTS

- 2 cups rhubarb (cut into 1/2" cubes)
- 3 cups blueberries
- 3 1/2 cups water
- 7 cups sugar
- 1 pack Certo liquid pectin

### OR TRY CRANBERRY BLUE-BARB

Instead of blueberries add:

- 1 cup cranberries
- 4 cups raspberries

## COOKING DIRECTIONS

1. Boil rhubarb in water for 3-4 minutes.
2. Add berries, bring to a boil, and stir for 1 minutes.
3. Add sugar, bring to a boil, and stir continuously over high heat.
4. At once, stir in the pectin.
5. Stir and bring to a full rolling boil. Boil hard for 1 minute.
6. Remove from heat and skim off foam.
7. Pour quickly into hot, sterilized jars. Be sure to clean the tops off the jars before placing on the hot lids.



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# rhubarb chutney



RECIPE BY STEVE & LISA NEUMUTH

## INGREDIENTS

- 3/4 cup sugar
- 1/3 cup cider vinegar
- 1 tbsp minced garlic
- 3/4 tsp ground ginger
- 1/2 tsp ground cumin
- 1/2 tsp ground cinnamon
- 1/4 tsp crushed red pepper flakes
- 1/8 - 1/4 tsp ground cloves
- 4 cups coarsely chopped rhubarb (fresh or frozen & thawed)
- 1/2 cup chopped red onion
- 1/3 cup golden raisins
- 1 tsp red food coloring (optional)

## DIRECTIONS

1. In a large saucepan, combine the sugar, vinegar, garlic, ginger, cumin, cinnamon, red pepper flakes and cloves. Bring to a boil.
2. Reduce heat and simmer, uncovered, until sugar is dissolved (about 2 minutes).
3. Add the rhubarb, onion and raisins. Cook and stir over medium heat until rhubarb is tender and mixture is slightly thickened (about 5-10 minutes).
4. Stir in food coloring if desired.
5. Cool completely. Store in the refrigerator.



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