



Rhubarb Crunch

This tangy rhubarb recipe is perfect for your springtime farm menu.

The stalks can vary in color from green, through to speckled pink, to deep red, according to The Rhubarb Compendium website. Although the red-colored stalks are more popular with consumers, the green-stalked rhubarb is more robust and has a higher yield. The color is not related to its suitability for cooking, it says.

Next time you decide add rhubarb in your pantry, try this tangy treat.

Ingredients 1/2 cup butter, melted 1 cup unbleached all-purpose flour 1 cup packed light brown sugar 3/4 cup oats 4 cups diced heirloom rhubarb, such as Victoria 1 cup sugar 2 T. cornstarch 1 cup water 1/2 tsp. vanilla extract 1/2 tsp. lemon extract 1 cup fresh sliced strawberries (optional) Vanilla ice cream (optional)

Preparation

Preheat the oven to 350 degrees F. Combine the melted butter, flour, brown sugar and oats in a medium bowl and mix until crumbly. Place half the mixture in an 8-by-8-inch baking dish. Top with the rhubarb.

In a saucepan, combine the sugar, cornstarch, water, vanilla extract and lemon extract. Cook over medium heat, stirring constantly, until thick and clear. Spoon the sauce over the rhubarb. If desired, add sliced strawberries for extra sweetness. Sprinkle the remaining flour mixture on top. Bake 1 hour, then remove to a cooling rack. Serve with vanilla ice cream, if desired.