

# Rhubarb

## Honey Rhubarb Fool

### INGREDIENTS

- 1 lb. rhubarb (about 9 stalks), cut into ½ inch pieces
- 6 T. honey
- 1 T. water
- 2 c. heavy cream

### PREPARATION

1. Place rhubarb in a large pot with water and honey and simmer, covered until soft.
2. Remove lid and stir constantly until most of the moisture is gone and the rhubarb has broken down and coats the back of a spoon.
3. Place in refrigerator to cool 30 to 45 minutes.
4. Whip heavy cream until peaks begin to form.
5. Place a layer of cooled rhubarb in a glass or bowl. Add a layer of whipped cream on top. Continue, alternating layers.



## Spicy Rhubarb Chutney

### INGREDIENTS

- 1 stalk rhubarb, finely chopped
- 2 T. minced pickle (spicy, dill or sweet)
- 1 T. minced onion
- 1 T. minced green garlic
- 1 T. fresh cilantro (or ½ tsp. dried)
- ¼ t. crushed red pepper
- 3 t. white vinegar
- 1 t lemon juice

### PREPARATION

1. Chop the rhubarb, pickle, onion, garlic, cilantro and red pepper finely either by hand or in a food processor.
2. Combine all ingredients in a large bowl. Add liquid and mash together with a fork or potato masher to meld flavors.
3. Serve cold on crackers or chips.

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