



In the Kitchen

with Barb Agee ~ June 2014

Barb's Rhubarb

Rhubarb may look like celery stalks but has a flavor like no other vegetable. Strawberries and rhubarb are a power duo. Rhubarb also pairs well with cherries, mangos and oranges for delicious desserts. Mix it with fresh herbs for tasty savory dishes.

Rhubarb Coconut Custard Bars

Crust

1 cup butter
2 cups flour
2 tablespoons sugar

Topping

6 egg whites
2 teaspoons vanilla
 $\frac{3}{4}$ cups sugar
 $1\frac{1}{4}$ cups coconut

Custard

6 egg yolks
2 cups sugar
1 cup whipping cream
4 tablespoons flour
 $\frac{1}{4}$ teaspoon salt
5 cups rhubarb, cut into $\frac{1}{2}$ -inch slices

Mix **Crust** ingredients together in a food processor into small pieces. Press crumb mixture into bottom of a 9x13-inch baking dish. Bake at 350°F for 10 minutes.

To make **Custard**: in a large bowl, beat egg yolks, sugar and cream until thoroughly combined. In a separate bowl, mix flour and salt; add sliced rhubarb and thoroughly mix, coating all rhubarb slices with flour. Add rhubarb and flour to egg mixture and mix. Pour custard over crust and return to oven to bake for 45 minutes. Remove from the oven.

Topping: beat egg whites until foamy. Add vanilla and sugar and beat until stiff peaks form. Carefully spread over custard. Sprinkle with coconut and bake until lightly browned, 6 to 8 minutes. Cool and serve. Remainder may be stored in refrigerator.

Cherry Rhubarb Jam

4 cups diced fresh rhubarb
 $1\frac{1}{2}$ cups sugar
One 3 ounce package cherry gelatin

1 can cherry pie filling
 $\frac{1}{8}$ teaspoon almond extract

In a large saucepan, combine rhubarb and sugar; let stand for $1\frac{1}{2}$ hours, stirring occasionally. Bring to a boil; cook, uncovered, for 10 minutes or until rhubarb is tender. Remove from the heat; stir in gelatin until dissolved. Stir in pie filling and extract. Transfer to sterilized jars; cool. Cover and store in the refrigerator for up to 3 weeks. *Yields 5 cups*

San Juan Orange Chiffon Rhubarb Tart

Crust

6 ounces butter, melted
2 cups all-purpose flour
½ cup packed light brown sugar
1 teaspoon ground ginger
½ teaspoon salt

Rhubarb

3 cups thinly sliced rhubarb
⅓ cup honey
3 tablespoons frozen orange juice concentrate
¼ teaspoon salt

Custard:

1 cup sugar
4 tablespoons cornstarch
¼ cup butter, cut into small cubes
¼ cup frozen orange juice concentrate
3 unbeaten egg yolks
1 cup milk
6 ounce container Yoplait orange crème yogurt *
¼ cup sour cream
One 8 ounce container Cool Whip
⅓ cup toasted pecans, coarsely chopped (*optional*)

To make **Crust**: pulse flour, brown sugar, ginger and salt in a food processor 3 to 4 times to combine. Add butter and pulse until comes together in large clumps. Press dough into a 10½-inch tart pan. Freeze for 30 minutes. Bake at 325°F for 25 to 30 minutes, until light brown. Cool completely.

Custard: combine sugar, cornstarch, butter, orange juice concentrate, egg yolks and milk in a saucepan. Mix together. Cook over medium heat, stirring until mixture thickens; cool. Mix in ½ cup rhubarb mixture. Fold in sour cream then fold in Cool Whip.

Prepare **Rhubarb**: in a heavy skillet, mix rhubarb, honey, orange juice concentrate and salt together. On high heat cook rhubarb until tender but not falling apart and juices are reduced to a thick syrup. Remove rhubarb to a plate and cool.

To assemble: fold ½ cup rhubarb into the custard. Spread remaining rhubarb over the bottom of crust; then carefully spread custard over the rhubarb. Cover with plastic wrap and refrigerate for 2 hours before serving. Sprinkle pecans over the top at serving. *Makes 12 servings*

* may use sour cream

Spicy Rhubarb Chutney

⅔ cup brown sugar
¼ cup white balsamic vinegar
¾ cup sweet dried cherries, coarsely chopped
1 large shallot, minced
1 tablespoon fresh ginger, finely chopped
1 tablespoon serrano chile, seeded and minced
Pinch of ground cloves
4 cups rhubarb, thinly sliced
Pinch of salt

In a saucepan mix sugar, vinegar, dried cherries, ginger, shallot, chile and ground cloves. Bring to boil on medium heat. Boil for 5 minutes or until syrupy. Add rhubarb and salt. Cook for 5 minutes or until rhubarb is very tender, stirring occasionally. Refrigerate until cooled.

Makes about 2 cups

Serve with roasted pork tenderloin or with cheese or ham.

