



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home Edition # 28

Rhubarb is a spring vegetable masquerading as a fruit and is good for so much more than pies! Tame its extreme tartness with some sweetness and get ready for a unique taste experience!

Pork Chops with Rhubarb-Cherry Sauce

½ cup dried cherries or golden raisins	3 tablespoons sugar
1 tablespoon balsamic vinegar	Pinch of ground nutmeg
1 teaspoon plus 2 tablespoons olive oil	Coarse salt and ground pepper
½ cup finely chopped onion	4 pork loin chops, (each ½-inch thick and 6 to 8-ounces)
8 to 10-ounces rhubarb, ends trimmed, cut crosswise into ½-inch pieces (2 cups)	

In a small bowl, combine cherries with vinegar and ¼ cup hot water; let stand 10 minutes to soften.

In a small saucepan, heat 1 teaspoon oil over medium-low heat. Add onion; cook until softened, stirring occasionally, about 10 minutes.

To the saucepan, add cherry mixture, rhubarb, and sugar; bring to a boil. Reduce heat; simmer until rhubarb has softened, 5 to 8 minutes. Stir in nutmeg; season with salt and pepper. Remove from heat; keep warm.

Generously season both sides of pork chops with salt and pepper. In a large skillet, heat remaining 2 tablespoons oil over medium-high heat. Cook pork (in two batches, if necessary, to avoid crowding the pan) until browned and cooked through, 3 to 4 minutes per side. Serve topped with warm sauce. Makes 4 servings.

Rhubarb Ketchup

2 pounds rhubarb stalks, cut into ½-inch dice	Zest of 1 orange, peeled in wide strips
⅓ cup ruby port	Salt
¼ cup red wine vinegar	Cayenne pepper
1 cup sugar	

In a medium saucepan, combine the rhubarb with the port, vinegar, sugar, and orange zest and bring to a boil. Remove the pan from the heat and let steep for 30 minutes. Cover and simmer over moderately low heat, stirring often, until the rhubarb is just tender, about 5 minutes. Discard the orange zest. Transfer to a blender and puree. Season with salt and cayenne. Makes about 5 cups.

Serve With: Steaks, pork chops, chicken, onion rings, hamburgers, bratwursts.

Rhubarb Salad with Goat Cheese

$\frac{3}{4}$ -pound rhubarb, cut into $\frac{3}{4}$ -inch pieces
 $\frac{1}{4}$ cup honey
 $\frac{1}{2}$ cup walnut halves
2 tablespoons olive oil
2 tablespoons balsamic vinegar (preferably white)

Coarse salt and ground pepper
12-ounces baby arugula
1 fennel bulb, cored and thinly sliced crosswise
 $\frac{1}{2}$ cup fresh goat cheese, crumbled

Preheat oven to 450°F, with racks in upper and lower thirds. On a rimmed baking sheet, toss rhubarb with honey. Roast on upper rack until beginning to soften, about 5 minutes. Let cool on baking sheet. On another rimmed baking sheet, toast walnuts on lower rack until fragrant, 5 minutes. Let cool, then chop.

In a large bowl, whisk together oil and vinegar and season with salt and pepper. Add arugula and fennel and toss to combine. Top with rhubarb, walnuts, and goat cheese. Makes 4 servings.

Rhubarb Custards

Unsalted butter, for dishes
 $\frac{3}{4}$ cup sugar, plus more for dishes
12-ounces rhubarb, trimmed and cut crosswise $\frac{1}{4}$ inch thick
1 cup whole milk

$\frac{1}{2}$ cup heavy cream
 $\frac{1}{3}$ cup all-purpose flour
2 large eggs, plus 1 large egg yolk
Coarse salt

Heat oven to 350°F. Butter six 5½-inch gratin dishes (1-inch deep), and dust with sugar; arrange on a rimmed baking sheet. Toss rhubarb with $\frac{1}{4}$ cup sugar and divide among dishes. Cover each first with parchment and then with foil and bake until rhubarb is just beginning to release liquid and soften, about 30 minutes. Leave oven on.

Puree milk, cream, flour, eggs, and yolk, remaining $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ teaspoon salt in a blender until smooth. Divide mixture evenly among dishes. Bake, uncovered, until just set, 22-24 minutes. Let cool for 20 minutes. Makes 6 servings.

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