

Roasted Rhubarb

Recipe from Tilth Alliance

Makes 4 servings

Ingredients

2 cups rhubarb

3-inch piece ginger

3/4 cup sugar

1 teaspoon vanilla

Instructions

Preheat oven to 350°F.

Slice rhubarb stalks diagonally into 1/2-inch pieces.

Peel ginger and slice diagonally into thin slices.

Place rhubarb and ginger in a mixing bowl.

Add sugar and vanilla and toss all ingredients together. Let the mixture sit until rhubarb releases juices, about 20–25 minutes.

Pour the mixture into an 8x8 baking dish and place in the oven. Stir after 10 minutes. Bake for 20–25 minutes, until rhubarb is tender and juices are syrupy. Let cool slightly.

Serve with yogurt, ice cream, or as a topping on savory dishes.

Notes:

- There are many varieties of rhubarb. Some are very red and some look mostly green. The color is not a sign of ripeness.
- Rhubarb leaves are not edible because they contain a toxin called oxalic acid, but the stalks are safe to eat raw or cooked.



Photo credit: Baked Greens website