

Rhubarb Sauce

We use this sauce on pancakes or hot cereal for breakfast and on crepes or vanilla ice cream for dessert. We freeze plenty to last us through the winter.

Rhubarb stalks, cut into 1/2" chunks
Water or juice
Maple syrup (or your favorite sweetener)

Toss the chopped rhubarb into a pot. For every 2 cups of rhubarb add a couple tablespoons of water/juice and a tablespoon of maple syrup. Add more or less liquid if you like it thinner or thicker and more or less sweetener if you like it sweeter or more tart. Cook it on high heat for a few minutes, until the liquid begins to be released from the rhubarb. Then turn the heat to medium low and simmer until the rhubarb has softened and the sauce is slightly thickened. Enjoy!