



## Rhubarb Jam

*From the blog, Alexandra's Kitchen*

about a pound of rhubarb\*, to yield about 3 1/2 to 4 cups once chopped

3/4 cup sugar

1 vanilla bean

\*If you start with a pound of rhubarb, by the time you trim the ends, you will have (shockingly) less than a pound of rhubarb, which will yield closer to 3 cups of chopped rhubarb. If you start with more like a pound and a half or a pound and a quarter of rhubarb, the yield once chopped will be closer to 4 cups. I have made the jam both ways and prefer it on the less sweet side — 1lb. 6 oz of rhubarb untrimmed left me with 4 cups of chopped rhubarb. You can always add more sugar about halfway through the cooking process if you find the jam to be too tart, but I doubt you will.

1. Wash rhubarb. Trim ends. Cut into 1/2-inch pieces. Place rhubarb in a saucepan with sugar. Split the vanilla bean in half lengthwise and scrape out the caviar with a paring knife. Place caviar and remaining pod in pan with rhubarb and sugar. Cover pan, place over medium heat and cook until the mixture is bubbling and the rhubarb has released a significant amount of its juices, about 5 to 10 minutes.

2. Uncover the pan, give the mixture a stir, and continue to cook until most of the liquid has evaporated and the mixture is thick and jam-like in consistency, another 10 or 15 minutes. Stir frequently and use a spatula or spoon to breakdown any big pieces of rhubarb. Remove from heat and let cool. Transfer to a jar and store in the fridge for at least a week.

## Rhubarb Bars

*From "One United Harvest."*

*Because of rhubarb's tart flavor, these taste just like lemon bars.*

### **Crust:**

1½ cups flour

8 T powdered sugar

1 cup butter

### **Filling:**

3 eggs, beaten

2¼ cups sugar

¾ cup flour

¼ teaspoon salt

3 cups diced fresh rhubarb

For the crust, stir together flour and sugar. Cut into butter. Pat this mixture in a greased 9 x 13" pan and bake at 350 degrees for 10 – 15 min, until set, but not brown. Set aside.

Beat together eggs, sugar and flour. Stir in rhubarb. Pour this mixture over the hot crust and bake at 350 degrees for 40 minutes, or until set.