

LTLM Gardens - The Sears' Family
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Stewed Rhubarb

Stewed Rhubarb makes a sauce that can be used for a dessert sauce to top ice cream, pudding or cake, as a side dish for any meal.

It can also be used as an ingredient for a baking recipe to make a rhubarb loaf, a rhubarb smoothie, a milkshake or to make a yummy and healthy yogurt parfait!

You can make this recipe using fresh or frozen rhubarb.

Ingredients:

8 cups rhubarb, fresh or frozen rhubarb

1/2 cup water (can adjust as desired)

1 cup granulated sugar

1 pkg. (85 gr) flavored raspberry or strawberry gelatin (For example: "Jello"),

Optional

Cook the rhubarb in a pan, covered, over medium heat till it comes to a boil.

Turn heat down to low, and allow rhubarb to simmer for about 20 minutes, or until rhubarb is tender, stirring occasionally.

Remove rhubarb from heat, and add the sugar, stirring until the sugar is completely dissolved.

Add the package of flavoured gelatin (optional), and stir until completely dissolved.

Allow to cool and then keep in refrigerator.

Makes approximately 8 cups of scrumptious stewed rhubarb