

# Stewed Rhubarb

Chop 350g rhubarb into 1cm lengths, place in saucepan with 1/4 cup sugar, and 1 to 2 tablespoons of water. Stir until sugar starts to melt.

Cook on low heat for 7 to 10 minutes.

The ways in which stewed rhubarb can be used are quite varied and versatile. Here are some ideas just to name a few:

- Use in rhubarb crumble
- As a sauce in a pudding and desserts (see Rhubarb and Ginger Fools)
- An accompaniment to roast meat: Pork, Beef, Lamb and Turkey
- Add Gelatin to make a topping for slices and cheesecakes and as a jelly
- Add a teaspoon of stewed rhubarb to a glass of sweet sparkling white wine to create a refreshing different taste
- Serve stewed rhubarb with icecream or custard
- As a glaze on ham
- To dry on trays to make rollups
- Add to yoghurt to make iceblocks
- For breakfast with cereal

Or simply just eat it on it's own!

