



\*\*\*\*\*RHUBARB RECIPES\*\*\*\*\*

To Freeze Rhubarb

Simply cut off the leaves and bottoms of the stalks, wash thoroughly and cut in half 3/4 inch pieces, put in plastic bags and freeze. This frozen rhubarb can be used for rhubarb sauce at any time of the year.

Sauce

Place rhubarb in saucepan. Add very little water - enough to keep it from burning. If cooked over low heat the rhubarb will be more apt to stay in wide pieces. When tender, add sugar (I always use brown) to taste. This may be combined with pineapple, frozen strawberries or other fruits or dates or raisins may be added to it, or banana may be sliced into it at serving time.

Rhubarb Juice

To 5 cups of rhubarb add 2 cups of water. Cook till rhubarb is soft, strain through a sieve or blend, add sugar to taste. This is an excellent extender for orange juice and makes a fine base for punch. A whole pot of juice may be made and then frozen in ice cube trays or large plastic containers to save freezer space.

Rhubarb Pie

For a two crust pie, use your favourite pastry recipe. Mix 3 cups rhubarb with 1/4 cup of flour and 1 to 1 1/2 cups sugar in a bowl. Add a few shakes of cinnamon and nutmeg. Dot with butter or margarine, if desired. Add top crust. Bake at 450 for 10 minutes. Reduce heat to 350. Bake for 40 to 50 minutes longer. Other fruits may be added for variety.

Rhubarb Meringue Pie

This is a one-crust meringue pie made by using about 3 cups of rhubarb sauce. Beat 3 egg yolks, add a shake of cinnamon and one of nutmeg and 1/4 cup of water, and 4 tablespoons of cornstarch. Cook in a heavy saucepan till thick. Pour into pie shell. Beat egg whites for meringue. Add 3 tablespoons sugar and 1 teaspoon vanilla. Spread over pie. Bake at 350 until lightly browned.

\*\*\*\*\*

Ina Scott  
Gananoque Reporter

Rhubarb Upside Down Cake

3 cups finely cut rhubarb  
1 3/4 cups of white sugar

Arrange in bottom of a 9"x 9" pan. Cover with a package of Monarch white cake mix. Bake in 350° oven until cake and rhubarb are cooked through (about 1/2 to 3/4 hr.) Serve with milk or cream.

Rhubarb and Carrot Marmalade

4 cups carrots  
4 cups rhubarb  
2 oranges  
2 lemons  
6 cups white sugar  
1 1/2 cups water

Peel carrots, wash and dry the rhubarb, oranges, and lemons. Cut rhubarb in 1/2 inch lengths. Shred carrots, oranges and lemons very fine. Combine all ingredients, boil and stir frequently for 1 hr. Pour into hot, sterilized jars and seal.

Rhubarb Relish

1 qt. rhubarb cut small  
1 qt. onions  
1 pt. vinegar  
2 lb. brown sugar  
1/2 tsp pepper  
1 tsp cinnamon  
1 tsp allspice  
1/2 tsp ground cloves  
2 tsp salt

Boil until thick.

# FRANK POSAVAD BRICKLAYER

## Is Pleased To Announce That "RON" Has Returned

For The Best In  
Fireplaces And Basements  
Bricks, Blocks, Stone, Etc.  
Call Frank or Ron at  
272-2681  
And Become A Part Of The Reunion.

