



## PEGGY'S RHUBARB SAUCE

**rhubarb**  
**sugar**  
**unflavored gelatin**

**Options:**  
**red food color**  
**cinnamon**  
**crystallized ginger**  
**orange peel**



To begin with, when I harvest my rhubarb, I make a sauce. I slice the rhubarb in a food processor, even the largest slice is smaller than I can slice with a knife. Shorter slices, less strings. Then, for every cup of sliced rhubarb I add  $\frac{1}{4}$  cup sugar and one packet of unflavored gelatin. Cooked over medium heat until sugar/gelatin is dissolved and rhubarb is softened. Sometimes, if the sauce is a bit green, I will add a few drops of red food color. Sometimes, I add a sprinkle of cinnamon. Sometimes, I melt a little crystallized ginger in with the sauce. Sometimes I grate a little orange peel into the sauce. This is then frozen in one cup baggies ready to use in a variety of recipes.

Courtesy of Peggy Daugherty