



# TODAY'S MAIN INGREDIENT

## Stewed Rhubarb

*Stewed rhubarb is tart and has a slightly astringent taste. You may feel your mouth pucker a bit.*

*This 3-ingredient stewed rhubarb is easy to make, and ready in about 25 minutes.*

*Serve warm over vanilla ice cream, on pancakes or waffles, or on its own.*

### INGREDIENTS – yields 3 cups

6 cups chopped fresh rhubarb, rinsed, trimmed & cut into 1/4-inch pieces  
1/2 or up to 1 cup sugar (to taste)  
1/4 teaspoon cinnamon (optional)  
2 Tablespoons water

**STEP 1** – Put the rhubarb in a medium saucepan, add the sugar and cinnamon, if using, and toss to coat.

**STEP 2** – add water and simmer over low-medium heat for about 15 minutes, or until all the sugar has dissolved and the rhubarb has broken down.

**STEP 3** – Let the sauce cool a bit, and then serve while still warm.