



RHUBARB CRISP

Ingredients:

4 Cups cut-up Puget Sound Fresh rhubarb
1/2 tsp salt
1-1/3 to 2 Cups sugar (depending on tartness of rhubarb)
3/4 Cup all-purpose flour (if using self-rising flour, omit salt.)
1 tsp cinnamon
1/3 Cup Puget Sound Fresh butter or margarine
Puget Sound Fresh light cream or sweetened whipped cream

Heat oven to 350 degrees. Place rhubarb in ungreased baking dish, 10 x 6 x 1-1/2 inches. Sprinkle with salt. Measure sugar, flour and cinnamon into bowl. Add butter and mix thoroughly until mixture is crumbly. Sprinkle evenly over rhubarb.

Bake 40 to 50 minutes or until topping is golden brown. Serve warm with light cream.

Serves 6

From: Bonnie Remlinger, Remlinger Farms, Carnation

bonnie@remlingerfarms.com

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

www.pugetsoundfresh.org

This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.