Kitchen Cupboard

By Rosemary K. Jackson

Then there's the old farm joke husband Bill thinks is so funny. Farmer: "Do you think the rain will hurt the rhubarb?" Answer: "Not if it's in cans!" I don't get it, but rhubarb is one of the vegtables that often gets ignored. So, here are some recipes to enjoy serving rhubarb.

Rhubarb Cocktail
1 cup rhubarb juice
1/2 cup pineapple juice
1/2 cup lemon juice
crushed ice
1.5 cups dry ginger ale

Combine the juices. Chill. Put 1 tablespoon of crushed ice in a parfait glass; half fill the glass with juice mixture. Just before serving, add ginger ale to fill the glass. Makes 4-6 servings.

Rhubarb Crunch
mix until crumbly:
1 cup flour, sifted
3/4 cup uncooked oatmeal
1 cup brown sugar, packed
1/2 cup melted butter
1 tsp. cinnamon
combine the following:
1 cup sugar
2 tbs. cornstarch
1 cup water
1 tsp. vanilla

Prepare 4 cups diced rhubarb. Press half of the crumbs in a greased 9-inch baking pan. Add diced rhubarb. Combine second mixture and cook until thick and clear. Pour over the rhubarb mixture. Top with remaining crumbs. Bake at 350 degrees for 35-40 minutes. Serves 4-6.

Rhubarb Pudding
1.5 cups flour
1/2 tsp. salt
1/4 tsp. cinnamon
1/2 cup sugar
1/3 cup butter or margarine
4 cups diced rhubarb
1 cup brown sugar, packed
1 tbs. lemon juice

Sift flour; measure and add salt, sugar and cinnamon. Sift again. Cut in the butter or margarine. Mixture will be crumbly. Place half of crumb mixture in the bottom of a greased 8-inch cake pan. Press down rather firmly. Combine rhubarb, brown sugar and lemon juice. Spread over top of crumb mixture. Add remaining crumbs and press down with a spoon. Bake at 375 degrees for 40-45 minutes. Serve warm with milk or cream. Makes 6 servings.

Rhubarb Upside Down
1/4 cup shortening
1 cup sugar
1 egg
2 cups flour
2.5 tsp. baking powder
1/2 tsp. salt
1 cup milk
2 cups diced rhubarb
1 cup brown sugar, packed
2 tbs. butter

Melt butter in a skillet or heavy baking pan. Add brown sugar and diced rhubarb. To make the batter: Cream the shortening and sugar together. Add egg and beat. Sift flour; measure and add baking powder and salt. Sift again. Sift dry ingredients together and add alternately with milk. Pour batter over rhubarb and brown sugar mixture and bake at 375

degrees for 40-45 minutes. Turn upside down on a plate to serve. Serve with milk or cream. Makes 6 servings.

If you have a favorite recipe using rhubarb you would like to share with the readers of The Sun, email it to: news@thesunontheweb.com[1]

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