

Rhubarb Berry Sauce

Serving size:	2 – 3 T
Yield:	5 cups
Total servings:	30 – 40

Measure	Ingredients
Berry sauce:	
1 gallon bag	Frozen strawberries
Rhubarb sauce:	
2 lbs.	Fresh rhubarb
3/4 cups	Sugar
1/4 cup	Water
1 1/2 cups	Berry sauce

Method

1. Berries: Place frozen berries in a saucepan and bring to a boil over medium heat.
2. Reduce heat to low. Mash berries and continue to simmer until berries are broken down.
3. Strain sauce into a bowl. Mash the pulp to get all the juice. Makes about 3 cups of juice.
4. Rhubarb: Clean and chunk rhubarb. Two pounds of rhubarb will yield about 8 cups.
5. Place rhubarb in a saucepan with sugar and water.
6. Cook rhubarb over medium heat until it begins to break down and juices are released.
7. Reduce heat to simmer. Cook and stir occasionally until sauce forms, about 15 minutes.
8. Stir in 1 1/2 cups of berry sauce.
9. Bring back to simmer and cook about 5 minutes.
10. Remove from heat and allow sauce to cool.
11. Store sauce in refrigerator until ready to use.

Notes

You can replace frozen strawberries with frozen mixed berries.

Test the sweetness after adding the berry sauce. Add 1/4 cup sugar at a time to reach desired sweetness. Cook additional 5 minutes to dissolve the sugar.

This sauce is delicious with grilled chicken or pork, on top of ice cream, or with pancakes and French toast.