



Noreen's Kitchen

Strawberry Rhubarb Sauce

Ingredients

2 cups rhubarb, sliced
2 cups strawberries, quartered
1/2 cup granulated sugar

1 teaspoon orange extract (optional)
1/8 teaspoon salt

Step by Step Instructions

Place all ingredients in a saucepan and stir well to combine.

Place over medium high heat and stir until fruit begins to break down.

Allow mixture to simmer for 10 minutes until thickened and the fruit has broken down but still has a bit of texture.

Allow to cool completely. This will become thick as it cools. Store in the fridge in an airtight container and use as you like. Some suggestions include:

Ice cream topping, layered into a yogurt parfait, a milkshake or smoothie add in, tart filling, muffin add in, hand pies, as a condiment to grilled or roasted meats, as a glaze for chicken or pork. There are a lot of possibilities here!

Enjoy!