

RHUBARB-STRAWBERRY PIE

Pastry for 2-crust pie

1 1/4 cups sugar
1/8 teaspoon salt
1/3 cup flour
2 cups fresh strawberries
2 cups fresh rhubarb, sliced 1/2-inch
2 tablespoons butter or margarine
1 tablespoon sugar

Combine 1 1/4 cups sugar, salt and flour.

Arrange half of strawberries and rhubarb in pastry lined 9-inch pie pan. Sprinkle with half of sugar mixture. Repeat with remaining fruit and sugar mixture. Dot with butter.

Adjust top crust and flute edges. Brush top of pie with cold water and sprinkle on the 1 tablespoon of sugar. Cut steam vents. Or use a lattice top to show off the beauty of this spring pie.

Bake in hot oven 400-degrees for 40-50 minutes or until rhubarb is tender and crust is browned.

PINK LADY RHUBARB PIE

2 cups rhubarb, diced
1 cup sugar
1 3-ounce pkg. strawberry gelatin
1 tablespoon lemon juice
2 cups whipping cream, whipped

Cook rhubarb and sugar slowly until tender. Add dry gelatin. Stir gently until dissolved. Add lemon juice. Cool to room temperature.

Fold in 1/2 of whipped cream. Pour into a prepared 9-inch graham cracker crust or baked 1-crust pie shell and refrigerate. Top with remaining whipped cream before serving.

RHUBARB UPSIDE-DOWN CAKE

5 cups rhubarb sliced
1 3-ounce pkg. strawberry gelatin
1 cup sugar
3 cups miniature marshmallows
1 (18-oz.) pkg yellow cake mix

Cut rhubarb into 1/2-inch slices and place in a greased 9x13-inch pan. Sprinkle with gelatin and sugar. Place marshmallows over mixture. Prepare cake mix as directed on package. Pour over rhubarb mixture.

Bake at 350-degrees for 50 to 60 minutes.

Remove from oven and turn upside-down on serving tray. Serve warm with whipped cream.

RHUBARB DESSERT

1 1/4 cups, plus 2 tablespoons flour
1/2 cup butter or margarine
2 cups, plus 2 tablespoons sugar
1/4 teaspoon salt
4 eggs, separated
1/3 cup half-and-half or light cream
4 cups rhubarb, finely chopped

Mix 1 1/4 cups flour, butter, 2 tablespoons sugar and salt. Press into greased 9x13-inch pan. Bake at 325-degrees, 15 minutes.

For filling, beat egg yolks, mix in 1 1/2 cups sugar and 2 tablespoons flour. Add cream and rhubarb; spread over baked crust. Bake 40 minutes. Remove and cool slightly.

Beat egg whites (at room temperature) just until foamy. Gradually beat in remaining 1/2 cup sugar. Spread over filling and return to oven and bake 10 minutes or until brown.

RHUBARB FOOL

3 cups rhubarb, sliced
1/2 cup sugar
1/4 cup orange juice
3/4 cup whipping cream, whipped

Combine rhubarb, sugar and orange juice. Cover and simmer over low heat until rhubarb is tender. Cool slightly. Pour mixture into a blender container; blend until smooth. Chill.

Fold chilled rhubarb mixture into whipped cream. Place in chilled parfait glasses. Garnish with strawberries. Refrigerate

JELLED RHUBARB SALAD

4 cups rhubarb
4 cups water
1 3/4 cups sugar
1 3-ounce pkg. strawberry gelatin
1 3-ounce pkg. orange gelatin

Cut rhubarb in 1-inch pieces. Cook with water and sugar until tender. Remove from heat, add gelatins and stir until dissolved. Place in mold or glass serving dish. Cool.

Note: You can serve this plain, with a dollop of whipped cream, sour cream, or yogurt. Or add some fruit or nuts for a easy tasty salad.

RHUBARB COFFEE CAKE

1/2 cup butter or margarine
1 1/2 cups sugar
1 egg
2 cups flour, sifted
1/2 teaspoon salt
1 teaspoon soda
1 cup sour milk or buttermilk
2 cups rhubarb, chopped
1 teaspoon vanilla

Cream butter and sugar, add egg and beat well. Sift dry ingredients together and add alternately with sour milk. Gently blend in chopped rhubarb and vanilla.

Pour into 9x13-inch baking pan. Sprinkle top with 1/2 cup sugar and 1/2 teaspoon of cinnamon.

Bake at 350-degrees for 45 to 50 minutes.

Note: (To sour milk add 1 tablespoon of lemon juice or vinegar to 1 cup milk).

RHUBARB MUFFINS

1 1/4 cups brown sugar (packed)
1/2 cup vegetable oil
1 egg
2 teaspoons vanilla
1 cup buttermilk
1 1/2 cups rhubarb, diced
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped nuts
1/3 cup sugar
1 teaspoon cinnamon
1 tablespoon butter, melted

Combine brown sugar, oil, egg, vanilla and buttermilk in a bowl and beat well. Stir in rhubarb and nuts.

Combine flour, soda, baking powder and salt in a separate bowl and stir together. Stir dry ingredients into liquid mixture just until blended. Spoon batter into 24 greased medium muffin cups.

Combine sugar, cinnamon and melted butter. Sprinkle mixture over filled muffin cups and press lightly into batter. Bake in a 400-degree oven for 20 to 25 minutes.

FREEZING RHUBARB

1 1/2 pounds rhubarb

Prepare by washing, trimming and cutting into 1/2-inch pieces. Dry pack in plastic freezer bags, seal omitting as much air as possible, label and freeze. Yields 4 cups chopped.

RHUBARB JAM

5 cups rhubarb, sliced
3 cups sugar
1 (3-ounce) pkg. strawberry gelatin

Wash and cut rhubarb into thin slices. Measure and add the sugar. Allow to stand overnight. The next day, bring mixture to a boil and cook 15 minutes.

Remove from heat and stir in gelatin. Pour into jars and seal, or ladle into freezer containers and freeze, or store in refrigerator.

BAKED CHICKEN AND RHUBARB

2 cups rhubarb, diced 1/2-inch pieces
1/3 cup sugar
1 1/2 tablespoons cornstarch
1 1/2 cups water
2 teaspoons lemon juice
3 pounds chicken pieces or
1 whole chicken, cut up
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
* Rice for serving

Combine rhubarb, sugar, cornstarch and water in a saucepan. Cook and stir over medium heat until mixture boils, cook until clear and thickened, about 2 minutes. Add lemon juice. Cool.

Place chicken in a shallow baking dish. Brush with butter and sprinkle with salt. Bake uncovered in 375-degree oven 30 minutes. Spoon rhubarb sauce over chicken, sprinkle with spices. Return to oven and bake 20 minutes longer.

If you would like a cookbook containing
300 Rhubarb recipes,
including Rhubarb Wine

Please send \$6.00 to:

"FAVORITE RHUBARB RECIPES"

Willamette Rhubarb Growers
33365 S Dryland Road
Molalla, Oregon 97038

RHUBARB INFORMATION

- * **WILLAMETTE RHUBARB GROWERS ASSOCIATION** ships it's high quality Red Rhubarb across the fifty states and Canada. All of the fresh rhubarb grown by the association is sold under the '**CRIMSON CROWN OREGON RHUBARB**' label.
- * **NUTRITIOUS:** Rhubarb is naturally low in calories, rich in calcium, potassium and iron, vitamins A and C, and fiber. A one cup serving of unsweetened rhubarb contains only 20 calories. Sugar free gelatins and sugar substitutes can be used for all or part of the sweetening in rhubarb. There are many rhubarb recipes suitable for breakfast, lunch, or dinner.
- * **SELECTION:** Look for the "Grown in Oregon" Crimson Red variety. It was chosen for its rich red color, good flavor, and tender stalks. Choose firm, crisp stalks. One pound of rhubarb will yield about five ½ cup servings.
- * **STORING:** To store fresh rhubarb, refrigerate unwashed stalks in a plastic bag for up to 2 weeks. For long storage freezing is the preferred method.
- * **PREPARATION:** Fresh Rhubarb is versatile and easy to prepare. Wash stalks and discard any leaves. Slice or chop into suitable size pieces and its ready to use in a variety of ways. Rhubarb can be baked, stewed or cooked in the microwave. Use stainless steel, glass or ceramic pans for cooking rhubarb.

RHUBARB USES

- * **RHUBARB:** There are many ways to utilize rhubarb. Stewed rhubarb makes an excellent side dish with pork, veal, chicken or any meal. Try a relish or chutney made with rhubarb.
- * **RHUBARB SAUCE:** is delicious when sweetened and used for topping vanilla ice cream, custard, pudding or yogurt. Try warm sauce over Angel Food cake or Pound cake, for hot buttered toast, biscuits and waffles.
- * **FRESH or FROZEN RHUBARB:** is delicious in breads, muffins, cakes, pies, desserts, sauces, salads, chutneys, jams, jellies and juices. As a delightful addition to meats and meat sauces.
- * **WINE:** Try a batch of home made 'Rhubarb Wine". Rhubarb wine is medium-sweet with velvety body. The rose color is matched by a aromatic perfume and unique taste.
- * **USES:** Rhubarb can be paired with other Northwest fruits such as Strawberries, Blueberries, Apples, Pears and Cherries; to create delicious combinations.
- * **COOKBOOK:** Available is a cookbook put together by the Oregon Rhubarb Growers. The cookbook contains 300 recipes, divided into Breads; Cakes; Desserts; Pies; Main Dishes; Microwave; Diabetic; Jams and Jellies; Canning and Freezing; Liqueurs and Wine.

Ask for OREGON RHUBARB

produced by

WILLAMETTE RHUBARB GROWERS ASSOCIATION

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