



# Just Recipes.

## Stewed Rhubarb with Fresh Strawberries

A wonderful addition to breakfast to be enjoyed over toast, banana bread, yogurt or oatmeal.

### Ingredients

*Makes about 2 cups [500 ml]*

1lb	[450 g]	rhubarb
½ cup	[125 ml]	granulated sugar
3		cloves
½		lemon, grated zest and juice
½ lb	[225 g]	fresh strawberries
		maple syrup (to taste)



### Method

Thoroughly wash the rhubarb and trim ends. Chop rhubarb into short pieces and put in a heavy pan with the sugar, cloves, lemon zest and juice. Cook, uncovered, over low heat until the rhubarb has broken down, about 10 minutes.

While the rhubarb is cooking, wash strawberries, pat dry and cut in cubes.

Take the cooked rhubarb off the heat and let cool for about 5 minutes, stirring once in a while. Stir in the cubed strawberries: the residual heat will soften them just a little bit and release their flavor. Taste, then add 2 to 4 tablespoons [30 to 60 ml] maple syrup, depending on how sweet you like it. Serve warm or store in an airtight container in the fridge.