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## Honey Rhubarb Sauce

*After seven years of trying to grow rhubarb we finally had success this year with it in our garden thanks to a neighbor who gave us his plants when he moved. Despite our many years of failure, his rhubarb thrived in our garden. I made this sauce to serve with grilled pork, but it would be equally delicious served warm over vanilla ice cream.*

½ pound rhubarb, cut into ½ inch pieces  
2 tablespoons water  
2-4 tablespoons local honey

Place the rhubarb and water in a heavy bottomed stainless steel pot over a low heat.\*

Simmer, covered and stirring often to prevent sticking, for 10 minutes or until tender. The fresher the rhubarb, the more quickly this will happen.

Add honey to taste and cook for 5 more minutes. \*\*

Remove from heat and allow to come to room temperature if using for a sauce for pork. Let cool slightly for serving on ice cream.

*Makes about 1 cup of sauce.*

\*I find it helpful to use a “flame tamer” on my gas stove’s burner to prevent burning the rhubarb.

\*\*Don’t be tempted to sweeten it too much. Part of the sauce’s charm is in its delicious tartness.

*Victoria Wesseler*

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