

Guest Blog Recipe

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Honey-Roasted Rhubarb

Date: May 16, 2014

Until berry season kicks in, I will probably make a batch of this a week. It's admittedly on the tart side, so if you like it sweeter, add more honey either before or after roasting.

Tiny ingredient list, huge flavor

- 1/2 pound of rhubarb, washed, trimmed, and cut into 3- or 4-inch chunks
- 1 tbsp honey
- zest and juice of half an orange

Preheat oven to 325°.

Arrange a single layer of rhubarb pieces in a baking dish (I find a Pyrex loaf pan is perfect for a half-pound of rhubarb). Sprinkle over the orange juice, scatter the zest, and drizzle on the honey. Roast for 20 to 25 minutes. Ideally, the stalks become fully soft but retain their shape. Serve warm or room temperature over ice cream or yogurt. Or atop toasts spread with fresh goat cheese or ricotta. Keeps, refrigerated, in a closed glass jar for up to a week.

And if you want to bookend your day with rhubarb, make up a batch of delightfully, shockingly pink rhubarb syrup for spiking seltzer, mojitos, or G&Ts. Cheers.

