

## Guest Blog Recipe

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### Rhubarb Three Ways

**Date: June 2, 2015**

Alright folks. Here's the deal: We've been seeing a lot of rhubarb in the swap box these past few pick-ups. And it pains us to think that so many are passing up on one of the best offerings of spring's harvest. No vegetable is as distinctively springy as rhubarb; It's tart, vibrant, bright and has more versatility than you might at first suppose. Cooking with it may be a little daunting, but stepping up to this sort of challenge is what eating seasonally and being a CSA shareholder is all about.

With this post we're demonstrating how to work rhubarb into an appetizer, a main course and a dessert. For an app, we made a salad with John Glick's Chandler strawberries and Birchrun Blue cheese from the cheese share. We tossed in pickled rhubarb to add some crunchy texture and candy-sweet tartness. To dress the salad, we simply used a few spoonfuls of the rhubarb pickling liquid and a splash of olive oil. But if you really want to go all out, check out our rhubarb-mint vinaigrette recipe from last year here.



For a main course, we glazed flounder fillets with a tangy rhubarb-ginger sauce.

This glaze is awesome. It's savory, sweet, and works as a perfect compliment to not only white fish, but shrimp or scallops as well. And hey--why not brush it on pork, chicken or even tofu. It's tasty and balanced enough to give any protein the fresh, sparkling essence of springtime.

For dessert we made a rhubarb syrup to drizzle over vanilla ice cream. Our guests agreed this was the best course, and for us it was the easiest to prepare. Just cook down some water, sugar and chopped rhubarb. Throw the concoction into a blender, puree it and strain it.

*Voila*--now you've got a sundae topping that will make you think twice before trading away rhubarb ever again.

## Pickled Rhubarb

**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

**Inactive:** 24 hours

**Ingredients:**

- 2 cups sliced rhubarb (about ½ lb)
- 1 cup distilled vinegar
- 1 cup water
- 2 cups sugar
- 1 Tbl salt
- ¼ cup coriander

**Directions:**

- Combine the water, vinegar, sugar, salt and coriander in a medium pot and bring to a boil. After it's boiled for a few minutes, remove the solution from the heat and allow it to cool to room temperature.
- Meanwhile, slice the rhubarb and place in a quart-sized jar glass jar.
- Strain the coriander from the pickling liquid and pour it over the rhubarb into the jar. Be extra careful that the pickling liquid is cooled to room temperature, if it's hot it will cook the rhubarb and you'll end up with mushy pickles.
- Lid the jar and refrigerate for at least 24 hours before eating.



## Rhubarb-Ginger Glaze

**Prep Time:** 25 minutes

**Cook Time:** 20 minutes

**Ingredients:**

- 1 cup chopped rhubarb
- ½ cup chopped onion
- 4 inches ginger, peeled and sliced (about 1/3 cup)
- ¼ cup rice wine vinegar
- ¼ cup water
- ½ cup light brown sugar
- 1 Tbl Dijon mustard
- ¼ tsp fish sauce

**Directions:**

- In a medium saute pan, sweat the onions and ginger in olive oil over medium heat until the onions become translucent.
- Whisk in water, vinegar, sugar, Dijon and fish sauce and bring to a simmer.
- Add the rhubarb and cook for about 10 minutes or until it begins to fall apart and incorporate with the sauce.
- Remove from the heat and transfer to a blender to puree. If the sauce is too thick, add a tablespoon or two of water to make it easily spreadable.
- Brush the glaze onto the protein of your choice before, during and after cooking it.

**Rhubarb Syrup****Prep Time:** 10 minutes**Cook Time:** 30 minutes**Ingredients:**

- 1 cup chopped rhubarb
- ½ cup sugar
- ½ cup water

**Directions:**

- In a small sauce pot, combine sugar and water and bring to a boil on high heat.
- Add in chopped rhubarb and drop the flame to medium low heat.
- Cook for about 25 minutes or until the mixture has reduced to a syrupy consistency.
- Remove from heat and allow to cool slightly—careful, boiling sugar is extremely hot!
- Puree the syrup using an immersion blender and pass the puree through a fine mesh strainer to remove the solid bits of rhubarb. You can re-purpose the solids you strain out as rhubarb jam!

**About:**

Our guest blog comes to us from local linecook Adam Eshleman, and his girlfriend [Naomi Huober](#). Their work together is an homage to all things fresh and local, a resource to those looking to get the most from their CSA's. He does the writing, she does the photography, and together they cook.