

## **Rhubarb Sauce**

4 cups chopped fresh or frozen red rhubarb

½-1 cup sweetener of choice

½ cup dried cranberries, dried cherries, or raisins (optional)

Put rhubarb, and dried fruit if using, in a medium saucepan. Add just enough water to keep the rhubarb from sticking to the pan. Fresh rhubarb might take ½ cup. Frozen might not need any, it oozes moisture as it heats up. Cook for 5-10 minutes, or until the rhubarb is soft. The soft pieces will be whole one minute, and completely fall apart a minute later. I like some chunks, so I take it off the heat as soon as it is tender. Add sweetener to taste.

Read more: <http://blog.kitchentherapy.us/2009/04/rhubarb-sauce/>

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