

# Rhubarb Cookbook



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Rhubarb is one plant that can be grown with ease in this climate and it can be used in many delicious ways. If taken from the garden, pull the stalks gently from the socket, do not cut them. Four or five stalks weigh a pound which makes 4 cups of diced rhubarb, enough for a 9-inch pie or 9 x 13 inch cobbler. One pound will also make about 1 pint of sauce.

Select rhubarb that is firm, bright, and glossy and is pink or red in color. Avoid extremely thick stems which usually will be tough and stringy.

**Storing Fresh Rhubarb**

Wash and clean rhubarb well. Store in plastic bags in the vegetable crisper of the refrigerator for a day or two. Use as soon as possible to retain color, flavor and nutritive value. One pound makes about 2 cups cooked. One and one-half pounds of rhubarb yields one quart when cleaned and cut in pieces.

**Nutritive Values of Rhubarb**

Rhubarb, cooked, added sugar. 1 cup = 270 grams

	<b>Raw</b>	<b>Frozen</b>
Water	63%	63%
Calories	380	385
Protein	1	1
Fat	trace	1
Carbohydrates	97	98
Calcium*	211	211
Phosphorus*	41	32
Iron*	1.6	1.9
Potassium*	548	475
Vitamin A+	220	190
Thiamin*	.05	.05
Riboflavin*	14	11
Niacin*	8	5
Ascorbic Acid*	16	16

\*Milligrams

+International Units

### **Tart Rhubarb Salad**

4 cups diced rhubarb	¼ cup lemon juice
1 cup water	1¾ cups cold water
¾ cup sugar	2 (11 oz.) cans mandarin oranges, drained*
¼ tsp salt	½ pint heavy cream, whipped
1 (6 oz.) pkg strawberry gelatin	1 tsp vanilla
1 cup miniature marshmallows	

\*Reserve orange juice, Use as part of cold water ingredient.

Combine rhubarb, 1 cup water, sugar and salt; bring to a boil. Reduce heat and simmer until rhubarb is tender but not mushy. Remove from heat; add gelatin, stirring until dissolved. Add 1¾ cups cold liquid and lemon juice. Chill until partially set. Fold in celery, oranges. Spread evenly into 13x9x2 pan; chill until firm. Combine whipped cream, vanilla and marshmallows. Cover and refrigerate several hours. Cut salad into squares, place on lettuce leaf; top with whipped cream mixture (or dairy sour cream). Dust lightly with nutmeg.

### **Jellied Rhubarb Mold**

1½ lbs tender rhubarb	1½ Tbsp cold water
¾ cup to 1 cup sugar	3 Tbsp. gelatin
½ cup boiling water	Grated rind of ½ orange
½ cup heavy cream, whipped	

Wash but do not peel rhubarb, dice, place in heavy saucepan with sugar and water. Cover and cook over low heat, stirring occasionally, about 15 minutes. Soften gelatin in cold water. Drain off the hot juice and add to gelatin. Stir until dissolved. Divide rhubarb into individual serving dishes and pour gelatin mixture over the rhubarb in each dish, divided equally. When cool, chill in refrigerator until serving time. Top with a serving of whipped cream flavored with orange rind.

### **Rhubarb-Pineapple Salad**

2½ cups pineapple tidbits	2 (3 oz.) pkg. cherry gelatin
2 cups fresh rhubarb (1-inch pieces)	1 Tbsp lemon juice
⅓ cup sugar	½ cup broken pecans (optional)
½ cup water	

Drain pineapple, reserving juice. Combine rhubarb, sugar and water; cover and cook until tender (about 5 minutes). Drain thoroughly, reserving juice. Combine juices, adding enough water to make 3½ cups. Heat until boiling, add gelatin and stir to dissolve. Add lemon juice and let cool. When partially set, fold in rhubarb, pineapple and nuts. Pour into mold and chill until firm.

### **Rhubarb Salad**

2 cups rhubarb, chopped	½ cup chopped pecans
2 cups water	½ cup miniature marshmallows
½ cup sugar	1 (15 oz.) can crushed pineapple, undrained
1 (6 oz.) pkg. cherry gelatin	1 (8 oz.) carton whipped topping

Cook rhubarb in 2 cups water until soft, about 5 minutes. Remove from heat, add ½ cup sugar and cherry gelatin. Stir until dissolved and let set until cool. Add nuts, miniature marshmallows and pineapple. Fold in whipped topping. Pour into 8 x 8-inch pan; refrigerate until set.

### **Rhubarb Spring Salad**

4 cups diced rhubarb

1½ cups water

½ cup sugar

2 (3 oz.) pkg strawberry gelatin

1 cup orange juice

1 cup sliced fresh strawberries

1 tsp grated orange rind (optional)

Combine rhubarb, water and sugar in saucepan. Cook until tender, about 4 to 5 minutes. Pour over gelatin, stirring until dissolved. Add orange rind and juice. Chill until thick and syrupy. Add strawberries. Pour into lightly oiled six cup mold. Chill until set. Makes about 8 servings (sparing).

### **Rhubarb Vegetable Salad**

3 cups diced rhubarb

1¾ cups water

½ cup sugar

¼ tsp salt

1 (3 oz.) pkg lime gelatin

2 Tbsp chopped green pepper

½ cup finely shredded cabbage

1 cup chopped celery

Cook rhubarb in water for 5 minutes. Add sugar; mix well. Stir in lime gelatin; add salt, green pepper, cabbage and celery; mix well. Pour into individual or one large oiled mold; chill. Serves 6.

### **Rhubarb Strawberry Salad**

1 can (8¾ oz.) pineapple tidbits

1 cup very thinly sliced rhubarb

Salad greens

1 (3 oz.) pkg. pineapple gelatin

2 cups sliced fresh strawberries

Drain pineapple, reserving liquid, set aside. Pour 1 cup hot water over gelatin in medium bowl; stir until gelatin is dissolved. Add cold water to pineapple liquid to measure 1 cup; stir into gelatin. Refrigerate until consistency of unbeaten egg whites, about 1 hour. Meanwhile, in medium bowl, layer rhubarb, pineapple and strawberries, so juice from sweeter fruit will marinate rhubarb. Gently fold the fruit into gelatin. Turn into 1½ quart mold or 8 individual molds. Refrigerate until firm, about 2 hours. Unmold and garnish with salad greens.

### **Rhubarb Jelly**

3½ cups rhubarb juice (3 lbs fresh rhubarb)                      7 cups sugar  
1 bottle liquid fruit pectin

Cut unpeeled red rhubarb stalks into 1" lengths. Grind. Place in jelly bag and squeeze out juice. Measure 3½ cups juice. Place in large kettle. Add sugar, mix well. Put over heat and bring to a boil, stirring constantly. Remove from heat, stir in pectin, skim off foam. Ladle into hot jars, adjust lids and caps on jars and process in boiling water bath 10 min. at 1,001-6,000 ft. Remove from canner. Makes about 10 half pints.

### **Rhubarb-Plus Jelly**

4 cups finely chopped rhubarb (food processor works super)                      1 (3 oz.) pkg strawberry gelatin  
4 cups granulated sugar                      1 (15¼ oz.) can crushed pineapple, undrained

In a large sauce pot mix together rhubarb, sugar and crushed pineapple. Cook over medium heat at a slow-rolling boil for 20 minutes. Stir occasionally. Remove from heat and add gelatin, stirring well to blend. Pour into small jelly glasses and process in boiling water bath 10 min. at 1,001-6,000 ft.

Cherry or raspberry flavored gelatin is a tasty alternative. Also, ¼ tsp. freshly grated nutmeg can be added when you stir in the gelatin.

### **Rhubarb Jam 1**

5 cups finely cut rhubarb                      1 pkg strawberry or raspberry gelatin  
2 cups water                      1 cup crushed pineapple  
4 cups sugar

Boil rhubarb, sugar and water for 20 minutes. Add gelatin, stir to dissolve; add pineapple. Refrigerate or freeze.

### **Rhubarb Jam 2**

4 cups rhubarb, chopped                      1 can crushed pineapple  
4 cups sugar                      1 pkg. red flavored gelatin

Combine rhubarb, sugar and pineapple. Bring to a boil; remove from heat. Add gelatin, stir until dissolved. Pour into hot sterilized jars, seal, store in refrigerator.

### **Rhubarb Strawberry Jam**

4 cups rhubarb, cut into small pieces                      4 cups sugar  
1 (3 oz.) package strawberry jello

Combine rhubarb and sugar, let stand overnight. Boil 10 minutes, remove from stove and stir in jello. Pour into hot, sterilized jars; seal and store in the freezer or refrigerator. For variations use other flavors of jello. Or, 1 cup crushed pineapple added to the jam gives a good flavor.

### **Rhubarb Freezer Jam**

5 cups cut-up rhubarb                      1 (3 oz.) pkg strawberry gelatin  
3 cups sugar

Mix rhubarb and sugar in large saucepan. Place over low heat; cook, stirring until sugar dissolves. Bring mixture to a boil. Boil 10 minutes. Remove from heat, stir in gelatin. Continue to stir until gelatin is dissolved. Skim, then pour into containers. Cover tightly, cool. Store in freezer.

### **Strawberry-Rhubarb Jam**

3 cups strawberries  
3 cups diced rhubarb

6 cups sugar

Mash strawberries. Cut rhubarb into ½" pieces. Combine and mix. Add 4 cups sugar; bring to a rolling boil and boil 4 minutes. Add 2 cups sugar and boil 4 minutes. Pour into hot jars. Adjust lids at once and process in boiling water bath 10 min. at 1,001-6,000 ft. Makes 2½ pints.

### **Rhubarb-Pineapple Jam**

4 cups cut-up rhubarb  
1 (16 oz.) can crushed pineapple, undrained  
6 cups sugar

2 Tbsp lemon juice  
1 tsp grated lemon rind  
½ bottle liquid pectin

Measure rhubarb, pineapple, sugar, lemon juice and rind into kettle. Stir to mix. Bring mixture to a full rolling boil over high heat. Boil hard 1 minute stirring constantly. Remove from heat; at once stir in pectin. Skim and stir by turns for five minutes. Ladle into hot sterilized glasses; seal at once. Process in boiling water bath 10 min. at 1,001-6,000 ft

### **Rhubarb-Orange Candy Jam**

6 cups finely diced rhubarb  
5 cups sugar  
1 lb candy orange slices, cut up (2 cups packed)

½ cup water  
2 Tbsp lemon juice

Measure rhubarb, sugar, water and lemon juice in large kettle. Stir to mix. Bring to a full rolling boil, stirring. Add orange slices; continue boiling, stirring until mixture reaches the jelly stage, about 12 minutes.

Remove from heat; skim. Ladle into hot, sterilized glasses, seal at once. Process in boiling water bath 10 min. at 1,001-6,000 ft

### **Rhubarb-Orange Jam**

9 cups rhubarb  
9 cups sugar

1 pkg candied orange slices

Boil rhubarb and sugar until thickened. Turn off heat and add cut-up orange slices. No more cooking is needed. Stir and put into hot, sterilized jars, adjust seals and process 10 min. at 1,001-6,000 ft. in hot water bath.

### **Rhubarb-Banana Jam**

5 cups rhubarb, cut up  
½ cup water  
½ cup mashed banana

5½ cups sugar  
½ bottle liquid pectin  
Red food coloring

Cut rhubarb in thin slices; measure into large saucepan. Add water; bring to a boil. Cover, boil about 2 minutes until rhubarb is tender. Stir in banana and sugar; mix well. Bring mixture to a full rolling boil over high heat; boil hard for one minute, stirring constantly. Remove from heat; at once stir in pectin. Add a few drops of red food coloring to tint jam to a pretty pink. Skim and stir by turn for 5 minutes. Ladle into hot, sterilized jars, seal and process. Process 10 min. at 1,001-6,000 ft. in hot water bath. Yield - 6 cups.



### **Scotch Rhubarb and Ginger Jam**

3½ lbs rhubarb, cut into 1" pieces **OR** 3 pkgs (about 1 lb each) frozen rhubarb  
7 cups sugar  
½ cup chopped preserved ginger

6 Tbsp lemon juice

Wash and rinse 8 half pint preserving jars. Place jars in a kettle of simmering water until needed. Place rings and new lids in hot water, but do not boil. Combine rhubarb and sugar in large sauce pan; let stand 3 hours. Stir in ginger and lemon juice. Heat to boiling; lower heat; simmer about 1 hour or until thermometer registers 220° or jam sheets from spoon. Skim off foam. Ladle hot jam into hot jars, filling to within ¼ inch of tops. Wipe rims and seal with new lids and rings. Process in boiling water bath 10 min. at 1,001-6,000 ft. Remove jars from water bath; cool to room temperature; check seals, then label and store in a cool, dry place.

### **Rhubarb Marmalade**

4 cups rhubarb, cut in ½-inch pieces  
2 cups diced, peeled apples  
1 orange  
1 lemon  
½ tsp each: salt, nutmeg, allspice, cloves, cinnamon

1 cup raisins  
1 cup currants  
½ cup citron peel  
½ cup apple juice  
2 cups brown sugar

Place rhubarb and apples in large kettle. Grate the rind of the orange and lemon; add to rhubarb. Peel white membrane from fruit, section and cut off tough center from each piece, removing any seeds from fruit. Cut fruit into small pieces; stir into rhubarb. Place remaining ingredients into rhubarb. Bring to a boil; reduce heat to low; simmer 30 minutes or until mixture is thickened. Stir occasionally to make sure mixture doesn't stick to bottom of kettle. Yield: about 6 cups. If not using Rhubarb marmalade immediately, you may ladle into sterilized pint or half pint jars leaving ¼-inch head space. Adjust caps. Process in boiling water bath 10 min. at 1,001-6,000 ft.

Rhubarb marmalade also freezes nicely. Use for tarts, pies, as you would mincemeat for cookies or as a marmalade on toast or muffins. It is also good stirred into plain yogurt; about 2 Tbsp. to 1 cup yogurt.

### **Rhubarb Marmalade 2**

2 lbs rhubarb  
2 lemons

5 cups sugar

Cut the rhubarb finely. Remove outer half (yellow) of the lemon rind and dice finely. Mix rhubarb, lemon rinds, sugar and let stand overnight. Next day, squeeze lemons, strain the juice and add to mixture. Cook until quite thick, stirring almost constantly to prevent burning or sticking. Turn into sterilized jars, seal and process in boiling water bath 10 min. at 1,001-6,000 ft.

### **Rhubarb Spring Marmalade**

2 lbs finely cut rhubarb  
1 orange, ground rind and all

4 cups sugar  
3½ cups crushed pineapple

Boil 30 minutes, stirring often. Pour into jars, refrigerate and use.

### **Rhubarb Conserve**

2 lbs rhubarb	1 lemon
2 oranges	3½ cups sugar
½ cup chopped nuts	

Grate rind of oranges and lemon. Extract juice. Wash rhubarb, cut in ½-inch pieces. Combine all ingredients except for nuts and heat slowly until sugar is dissolved. Simmer slowly, stirring constantly, until mixture is thick and clear. Add nuts and cook 5 minutes. Use while fresh.

### **Rhubarb Conserve 2**

5 lbs rhubarb	3 small oranges, unpeeled, diced
2½ cups crushed pineapple	½ cup broken walnuts
7 cups granulated sugar	

Wash rhubarb; cut into ½-inch pieces. Combine with remaining ingredients in kettle; bring to a boil, stirring occasionally. Reduce heat, simmer uncovered over low heat about 1½ hours, or until like a conserve in consistency. Stir occasionally first hour and more often during the last half hour. Remove from heat; pour immediately into clean half-pint preserve jars. Seal and process in boiling water bath 10 min. at 1,001-6,000 ft. Makes 12 jars.

### **Rhubarb-Orange Conserve**

5 cups red rhubarb	1 lb candy orange slices
3 cups sugar	

Dice washed rhubarb into ⅓" cubes. Cut candy slices into eighths, cutting the long way first, using scissors. Mix rhubarb and sugar in a wide saucepan. Stir constantly over high heat. When the mixture begins to boil, add the orange pieces. Continue boiling and stirring until the mixture thickens to a jelly-like consistency.

Ladle into hot jars, adjust lids and process in boiling water bath 10 min. at 1,001-6,000 ft. Makes 6 half pints.

### **Rhubarb-Apricot Conserve**

1 (12 oz.) pkg dried apricots	½ cup slivered almonds
1 quart rhubarb, diced	5 cups sugar
2 cups water	

Wash the dried apricots carefully. Cut with scissors into small pieces. Add water and soak about 2 hours. Combine rhubarb and apricots and cook 10 minutes, stirring constantly. Add sugar gradually; stirring to mix. Continue cooking until of jam like consistency (20 minutes). Add almonds.

Ladle into hot jars, adjust lids and process in boiling water bath 10 min. at 1,001-6,000 ft. Makes 5 pints.

### **Spring Fruit Conserve**

4 cups diced fresh rhubarb  
2 cups diced fresh pineapple

5 cups sugar  
4 cups diced fresh strawberries

Combine rhubarb, pineapple and sugar. Let stand 30 minutes. Bring to a boil; cook for 15 minutes; add strawberries and cook until thick, stirring occasionally. Skim and stir for 5 minutes to cool and prevent floating fruit. Pour into hot sterilized glasses, seal and process in boiling water bath 10 min. at 1,001-6,000 ft.

### **Rhubarb Chutney**

3½ lbs rhubarb, cut into 1" pieces, **OR** 3 pkgs (about 1 lb each) frozen rhubarb  
3 cups sugar  
1 pkg (15 oz.) raisins  
2 large navel oranges, pared, sectioned and cut in pieces  
6 whole cloves

1 cup vinegar (cider)  
2-inch piece stick cinnamon

Wash and rinse 4 pint preserving jars. Place jars in a kettle of simmering water until needed. Place rings and new lids in hot water, but do not boil. Combine rhubarb, sugar, raisins, oranges and vinegar in large saucepan. Tie cinnamon and cloves in a piece of cheese cloth and push down into rhubarb mixture. Cook over low heat, stirring frequently, until thickened. Remove from heat; discard spice bag. Ladle hot chutney into hot jars, filling to within ¼-inch of tops and seal.

Process in boiling water bath 10 min. at 1,001-6,000 ft. Remove jars from water; cool to room temperature; check seals, then label and store in a dry place. Delicious with meat or poultry. Makes 4 pints.

### **Rhubarb Butter**

6 cups cut-up rhubarb  
2½ cups sugar

½ cup water  
4 drops red food color

Cut rhubarb in 1" lengths. Add water. Blend in blender. This should make 3 cups of pulp. Heat to a boil, mix in sugar. Cook, stirring until mixture is consistency of fruit butter. Add food color. Ladle into hot jars. Adjust lids and process in boiling water bath 10 min. at 1,001-6,000 ft. Makes 3 half pints.

### **Rhubarb Syrup**

Two quarts fresh rhubarb, cut fine, 2 lbs. sugar. Put rhubarb, washed and diced into large kettle over low heat. Slowly add 1 lb. sugar, stirring and simmering for about 20 minutes.

Strain rhubarb, or add the other 1 lb. of sugar and boil rapidly for 15 minutes being careful not to burn it. Rhubarb syrup can be used for several things including punch or sherbet. The syrup takes the place of other flavors in punch.

**Note:** A modern day suggestion - use a food processor and blend thoroughly.

**Note:** 1½ lbs. rhubarb yields 1 quart when cleaned and cut in pieces.

### **Rhubarb Relish**

2 quarts cut-up rhubarb	2 cups vinegar
1 pint chopped onions	½ tsp cinnamon
4 cups brown sugar	½ tsp cloves
Salt to taste	

Other spices may be added like allspice or ginger and a dash of cayenne pepper if not spicy enough.

### **Jellied Rhubarb**

Wash, do not pare the rhubarb. Cut into pieces and cover with water. Add a good stick of cinnamon. Boil rhubarb until cooked to shreds. Strain, sweeten to taste and thicken to a stiff consistency with cornstarch or gelatin (3 Tbsp. cornstarch or 1 rounded Tbsp. of gelatin to 1 pint of juice.) Serve cold with cream. It is delicious and is of a delicate pink tint.

### **Freezing Rhubarb**

Freezing is an excellent way to preserve fresh fruits. Their quality depends on the quality of the fresh product and how they are picked until they are ready to eat. Get the product from the garden to the freezer in as short a time as possible. Also, start with high quality fruits as freezing will not improve the products quality.

Rhubarb Preparation - Select firm, tender, well-colored stalks. Wash, trim and cut into 1 to 2 inch pieces. Heat in boiling water one minute and cool promptly in cold water to help retain color and flavor, if desired. Pack tightly into containers without sugar or with 40 percent syrup.

### **40 Percent Sugar Recipe**

3 cups sugar	4 cups water
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Dissolve sugar in cold or hot water. If hot water is used, cool syrup before using. Syrup may be made the day before and kept covered in refrigerator. Up to one-fourth of the sugar may be replaced, amount for amount, with corn syrup or honey.

### **Canned Rhubarb**

6 lbs cut up rhubarb	2 lbs raisins
5 cups sugar	4 cups water

Cook together until rhubarb is easily pierced. Pack in sterile, hot jars and process in boiling water canner for 20 minutes. Makes 6 quarts.

### **Stewed Rhubarb**

Quantity: An average of 10½ pounds is needed per canner load of 9 pints. A flat weighs 28 pounds and yields 14 to 28 quarts - an average of 1½ pounds per quart.

Quality: Select young, tender, well-colored stalks from the spring or late fall crop.

Procedure: Trim off leaves. Wash stalks and cut into ½-inch to 1 inch pieces. In a large saucepan add ½ cup sugar for each quart of fruit. Let stand until juice appears. Heat gently to boiling. Fill jars without delay, leaving ½-inch headspace. Adjust lids and process in boiling water canner for 20 minutes.

### **Boiling Water Canner Information for Rhubarb**

Rhubarb may be hot packed in pint or quart jars and processed in boiling water canner for 20 minutes at altitudes of 1,000 - 6,000 feet.

### **Rhubarb Punch**

Cook about 4 cups rhubarb in water to barely cover. Put in blender and add 1 cup of sugar, a package of strawberry flavored powdered drink mix and ½ can of orange juice. Mix well and sweeten to taste and add more water if it is too strong. When ready to serve, add your favorite ginger ale or strawberry pop.

### **Rhubarb Orange Punch**

Heat to boiling point, stirring well:

1½ quarts rhubarb juice  
½ cup sugar

Cool; add:

½ cup orange juice  
Dash of salt  
4 Tbsp lemon juice

Chill. Just before serving add 1 quart soda water or ginger ale. Pour over ice in large pitcher or punch bowl. Serves 12.

### **Rhubarb Punch 2**

Cook 1 quart rhubarb, and cut in small pieces, with 3 pints water until fruit is soft. Squeeze through double thickness of cheesecloth. Add 1½ cups sugar, stir until sugar is dissolved; bring to boiling point, cool. Add ⅓ cup orange juice, 4 Tbsp. lemon juice and a few grains of salt. Just before serving, add 1 pint club soda. Serve with a sprig of mint in each glass.

### **Rhubarb Grape Punch**

½ cup grape juice  
¼ cup sugar  
1 cup orange juice  
1 cup rhubarb juice  
2 cups water

Combine all ingredients. Serve very cold. 4 servings.

### **Rhubarb Juice 1**

Wash, trim, and cut into 4 to 6 inch long pieces. Add 2 cups of water to 2 quarts rhubarb and bring to a boil. Strain off fruit in a strainer, colander or by using a jelly bag. Cool, sweeten to taste, approximately ½ cup sugar to 1 quart of juice.

**Variations:** Combine with other fruit juices.

### **Rhubarb Highball** (non-alcohol)

1 cup water  
3 cups diced rhubarb  
2 cups sugar

Place the sugar and water in double boiler and heat. Add rhubarb before mixture boils. Let simmer until rhubarb is tender. Force mixture through sieve or use a blender. Resulting puree may be kept in a covered jar in refrigerator until needed, but not longer than a few days.

Combine one large jigger of puree and one large jigger of orange juice in a glass. Stir well, add cracked ice and fill with carbonated water.

### **Rhubarb Punch 3**

1 quart rhubarb cut in ½" pieces  
Boiling water  
¾ cup sugar  
1 cup water

6 cloves  
1" stick cinnamon  
1 piece ginger root  
Rose petals

Cover the rhubarb well with boiling water and let stand until cold. Boil together for five minutes the sugar, 1 cup water, and spices. Strain, add the water from the rhubarb, chill, and serve with ice and a few floating rose petals.

### **Rhubarb Juice 2**

Wash, trim and cut 2 quarts (2½ lbs.) rhubarb into pieces 4 to 6 inches long. Add 2 cups water and bring to a boil. Strain off fruit in a strainer, colander or by using a jelly bag (any clean porous cloth). Cool. Sweeten to taste (approximately ½ cup sugar to 1 quart juice).

**Variations:** Combine with other fruit juices or Kool Aid.

### **Rhubarb Wine**

In a crock put 3 gallons of chopped rhubarb, washed but not peeled. Add 3 gallons of warm water, cover and let stand for 72 hours.

Strain and measure, add 3 pounds of sugar and 1 pound of raisins for each gallon of liquid. Wash and chop 2 lemons and 2 oranges and add to the mixture. Cover and put in a warm place. Do not cover air tight. Use a plate to keep the fruits in the liquid, then cover with a towel.

At this stage, some recipes call for adding four packages of yeast. Other recipes recommend letting it ferment on its own. Let "work" for at least three weeks. Stir it every day and skim off the foam or film that forms on top.

As long as it bubbles when you stir it, let it keep "working". When it stops bubbling, strain it through a colander, then through a coffee filter and it is ready to bottle. Bottles with a screw top or ones that have corks to fit are best. Let stand for several months before using. This wine also is good to use in cooking.

### **Richfield Rhubarb Bread**

1½ cups brown sugar	1 tsp soda
⅔ cup oil	2½ cups flour
1 egg	1½ cups diced fresh rhubarb
1 tsp vanilla	½ cup chopped nuts
1 cup buttermilk	½ cup sugar
1 tsp salt	1 Tbsp butter

Cream sugar and oil. Add egg and vanilla, beat well. Add dry ingredients alternately with buttermilk. Add rhubarb and nuts to last portion of dry ingredients. Pour into two greased and floured loaf pans. Sprinkle mixture of ½ cup sugar and butter. Bake at 360°F about 60 minutes. Do not under bake-use dry toothpick to test.

### **Almond-Rhubarb Coffee Cake**

2¼ cups biscuit mix	1¼ cups finely chopped rhubarb
1 cup packed brown sugar	½ cup sliced almonds
1 egg	½ cup granulated sugar
1 cup milk	1 Tbsp. firm margarine or butter
1 tsp. vanilla	¼ cup sliced almonds

Heat oven to 350°F; grease and flour jelly roll pan. Mix baking mix, brown sugar, egg, milk and vanilla; beat vigorously 30 seconds. Stir in rhubarb and ½ cup almonds; pour into pan. Mix granulated sugar, margarine and ¼ cup almonds; sprinkle evenly over batter in pan. Bake until wooden pick inserted in center comes out clean, 25 - 30 minutes. Makes 24 servings.

### **Rhubarb Tea Bread**

3 eggs	2 tsp soda
1 cup salad oil	2 tsp ground cinnamon
2 cups firmly packed brown sugar	1 tsp salt
2 tsp vanilla	½ tsp baking powder
2½ cups rhubarb, finely diced	½ tsp ground nutmeg
½ cup walnuts, chopped	½ tsp allspice
3½ cups all-purpose flour (or 1½ cups whole wheat flour, unsifted)	

Beat eggs, salad oil, brown sugar and vanilla in an electric mixer bowl until thick and foamy. In an electric mixer bowl, combine 3 eggs, 1 cup salad oil, 2 cups firmly packed brown sugar, and 2 tsps. vanilla; beat until thick and foamy. Stir rhubarb and walnuts into mix with spoon.

In a separate bowl, combine flour, soda, ground cinnamon, salt, baking powder, ground nutmeg and allspice. Add to rhubarb mixture and stir gently just until blended.

Divide the batter equally between 2 greased 5 x 9-inch loaf pans. Bake in a 350° oven for 1 hour or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes, turn out on a wire rack to cool thoroughly. Makes 2 loaves.

### **Rhubarb Muffins**

1½ cups diced rhubarb  
½ cup buttermilk  
2 Tbsp. vanilla  
1 egg  
½ cup oil  
1¼ cups brown sugar

½ cup chopped nuts  
2½ cups unsifted flour  
1 tsp soda  
1 tsp baking powder  
1 tsp salt

### **Topping:**

1 Tbsp melted margarine or butter  
⅓ cup sugar

1 tsp cinnamon

In a large bowl, combine sugar, oil, egg, vanilla and buttermilk. Beat well. Stir in rhubarb and nuts. In a separate bowl, combine flour, soda, baking powder, salt. Stir in rhubarb mixture and spoon into greased muffin tins. Sprinkle topping over raw muffins. Bake at 400°F for 20 - 25 minutes.



### **Rhubarb Pie**

Make pastry for two-crust pie

Mix together the following ingredients:

4 cups rhubarb, cut in ½ inch pieces	1 (3 oz.) package raspberry jello
1 cup honey (or 1¼ cups sugar)	2 Tbsp butter or margarine

Line an 8 inch pie tin with pastry. Spread rhubarb mixture in the pie shell. Dot with butter or margarine. Adjust top crust; be sure to put slits in it to let the steam escape. Bake at 425° for 35 - 40 minutes or until nicely browned. This pie will be quite juicy and may run over so be sure to put something under it in the oven. It will thicken as it cools.

For a change try adding a streusel topping to your rhubarb pie. Combine: ⅔ cup sugar, 1 cup flour, ¼ tsp salt, ¼ cup margarine, sprinkle over rhubarb filling. Bake at 425° F. for 15 minutes. Lower heat to 350°F. and bake 45 minutes.

### **Ellen's Rhubarb Pie**

Pastry for 9-inch double crust pie

4 cups cut up rhubarb	1 ½ cups sugar
1 egg, slightly beaten	¼ cup flour
¼ tsp nutmeg	¼ tsp salt
1 Tbsp lemon juice	½ tsp grated lemon rind

Combine rhubarb, egg, lemon rind and juice. Mix dry ingredients, stir into rhubarb mixture. Let stand while preparing pastry. Spoon filling into pastry-lined pan. Fit on top crust, slit to let steam escape. Bake at 450°F for 10 minutes. Reduce temperature to 350°F and continue baking about 50 minutes longer.

### **Good Rhubarb Pie**

4 cups rhubarb, cut in ½-inch pieces	¼ tsp salt
1¼ cups sugar	2 Tbsp grated lemon rind
⅓ cup flour	⅓ cup honey

Mix and let stand until sugar is dissolved. Makes a 9" pie, two crusts. Bake at 450°F 10 minutes. Reduce heat to 350°F and bake 35 - 40 minutes more.

### **Classic Rhubarb Pie**

Pastry for 9-inch double crust pie

4 cups cut-up rhubarb	⅛ tsp salt
1 Tbsp butter	1½ cups sugar
⅓ cup flour	

Mix sugar, flour and salt; toss with rhubarb. Let stand while preparing pastry. Spoon filling into pastry lined pie pan. Dot with butter. Cover with top crust, slit to let steam escape. Bake at 425°F 40 -50 minutes or until crust is nicely browned and juice begins to bubble through slits.

**Strawberry Rhubarb Pie** - Substitute 1½ cups sliced fresh strawberries for 1½ cups rhubarb.

**Pineapple Rhubarb Pie** - Substitute 1 cup well-drained crushed pineapple for 1 cup rhubarb.

### **Rhubarb Pie**

3 cups rhubarb	½ tsp nutmeg
1½ cups sugar	1 Tbsp butter
3 Tbsp flour	2 well beaten eggs

Mix together and put in pastry lined pan and bake at 450°F for 10 minutes, then 350°F for 30 minutes.

### **Rhubarb Surprise Pie**

1 cup sifted flour	3 cups diced raw rhubarb
1 tsp baking powder	1 (3 oz.) pkg. strawberry gelatin
½ tsp salt	½ cup unsifted flour
2 Tbsp margarine	1 cup sugar
1 egg, beaten	½ tsp cinnamon
2 Tbsp milk	¼ cup melted margarine

Sift together 1 cup flour, baking powder and salt. Cut in margarine as in pastries. Add egg and milk, mix well. Press into a greased 9-inch pie plate. Arrange rhubarb in pie shell. Sprinkle with gelatin. Combine remaining ingredients; sprinkle on top of pie. Bake at 350°F for 50 minutes.

### **Strawberry and Rhubarb Pie**

2½ cups granulated sugar	4 Tbsp butter
6 Tbsp corn starch	3 cups diced rhubarb
4 cups strawberries (halved)	¼ tsp salt
2 Tbsp lemon juice	Pastry for two 9 inch pies

Mix sugar, cornstarch and salt. Sprinkle this over strawberries and rhubarb and mix lightly. Line two 9 inch plates with pastry. Spoon in the fruit. Sprinkle with lemon juice, and dot with butter. Top with crust. Seal and flute edges. Makes 2 pies.

To freeze: If desired frozen pies may be removed from pie plates. Wrap tightly in freezer wrap and seal. Label, date and return to freezer. Store in box to avoid damage. Storage time - 6 months.

To serve frozen pie: Bake in a 425° oven for 30 - 40 minutes or until juices bubble up through slits. Pie may be baked from frozen state. When pie is warm enough, cut several slits in top. Add another 30 minutes to baking time.

### **Rhubarb 'n' Raspberry Pie**

4 cups cut up rhubarb	1 egg, beaten
1 cup honey or 1¼ cups sugar + ¼ cup water	2 Tbsp butter
1 (3 oz.) package raspberry gelatin	Whipped cream garnish, if desired
2 Tbsp cornstarch	Pastry for two-crust pie

Line pie pan with pastry. Wash and trim rhubarb; do not peel. Cut into very thin slices; mix with honey or sugar, dry gelatin, cornstarch and egg. Spread in pie shell; dot with butter. Adjust top crust, seal and flute edges. Cut slits for steam to escape. Bake at 425° for 35 minutes. This pie will be quite juicy and may run over.

### **Rhubarb-Raspberry Pie**

3 cups rhubarb, cut fine	1/8 tsp salt
1 cup raspberries, frozen	1/2 tsp lemon juice
1 1/2 cups sugar	1/4 tsp almond extract
3 Tbsp tapioca	1 Tbsp butter

Blend sugar, tapioca and salt; add the raspberries. Let stand 15 minutes. Add rhubarb and let stand another 5 minutes. Add almond extract and lemon juice. Pour into pastry lined pie pan, dot with butter; cover with lattice crust. Bake at 400°F for 40 - 45 minutes.

### **Fresh Banana-Rhubarb Pie**

1 lb or 3 cups sliced rhubarb	1/4 tsp salt
3 medium ripe bananas, peeled and sliced (3 cups)	1/4 tsp cinnamon
1 cup sugar	1/4 tsp nutmeg
1/4 cup orange juice	1 Tbsp butter or margarine
3 Tbsp flour	Pastry for 2 crust pie

In large bowl, combine rhubarb, bananas, sugar, orange juice, flour, salt and spices; pour into pastry lined pan. Dot with butter. Cover with pastry, flute, and cut steam vents. Bake in 400°F oven, 15 minutes. Reduce heat to 350°F and bake 30 minutes longer or until pie is golden brown. Cool completely.

### **Rhubarb-Lemon Pie**

2 cups rhubarb, cooked and sieved	1 tsp lemon extract
5 Tbsp cornstarch or flour	2 cups water
3 beaten eggs	1 cup sugar
1/4 tsp salt	

Pour into raw crust and bake at 350°F, until knife comes out clean.

### **Rhubarb Meringue Pie**

2 cups all purpose flour	1/2 tsp salt
2 Tbsp sugar	1/2 cup butter

Blend the above ingredients as for pie crust. Pat into a 9 x 13-inch pan and bake for 15 minutes at 350°F.

While the crust is baking, prepare the following:

5 to 6 cups finely cut rhubarb	2 cups sugar
6 egg yolks beaten	1/4 tsp salt
1 cup cream	1/4 cup flour

Blend together the beaten egg yolks, cream, sugar, salt and flour. Mix in rhubarb. Spread over crust and bake in 350°F oven for 45 minutes.

Remove from oven and cover with the following meringue:

6 egg whites beaten	1/4 tsp salt
1 tsp vanilla	1/4 tsp cream of tartar
1 cup sugar	

Return to oven and bake for 15 minutes at 350°F.

### **Rhubarb Custard Pie 1**

4 cups raw rhubarb, cut fine  
1 cup sugar  
¾ tsp nutmeg

2 eggs and 3 yolks  
¼ cup flour

Make custard of sugar, eggs and flour and pour over rhubarb in unbaked shell. Top with butter and bake at 350°F or less depending on oven. When baked add meringue of three whites, 6 Tbsp. sugar and ½ tsp. vanilla and brown slowly.

### **Rhubarb Custard Pie 2**

3 eggs beaten slightly  
3 Tbsp milk  
2 cups sugar

¼ cup flour  
¾ tsp nutmeg  
4 cups cut up rhubarb

Make pastry for 2 crust pie (9-inch); line pie pan. Slightly beat the eggs and milk. Mix in sugar. Add flour and nutmeg. Mix in rhubarb. Pour into lined pan. Dot with 2 Tbsp. butter. Cover with lattice top. Bake 50 to 60 minutes in 400°F oven.

### **Rhubarb Custard Pie 3**

Line a pie pan with dough. Preheat oven to 400°F. Place 4 cups of diced rhubarb in the pie shell.

#### Combine and beat:

1½ cups sugar  
3 egg yolks  
½ cup flour

3 Tbsp milk  
¾ tsp nutmeg

Spread these ingredients over the rhubarb. Bake 20 minutes at 400°F, then reduce temperature to 350°F and bake another 20 minutes. When pie is cooled, use the 3 egg whites for a meringue.

#### Meringue:

3 egg whites  
¼ tsp cream of tartar

3 Tbsp sugar  
½ tsp vanilla

Beat until frothy. Add cream of tartar and beat until stiff, but not dry. Add sugar 1 Tbsp. at a time. Do not over beat. Beat in vanilla. Spread on pie and bake at 350°F for 15 minutes.

### **Sour Cream Rhubarb Pie**

1 9-inch unbaked pie shell  
3 cups cut-up rhubarb  
1 egg  
1½ cups sugar

1 cup dairy sour cream  
3 Tbsp cornstarch  
½ tsp cinnamon

Place rhubarb in unbaked pie shell. Beat egg slightly; add sour cream, sugar, cornstarch and cinnamon. Pour over rhubarb. Bake at 425°F for 10 minutes. Reduce heat to 325°F, continue baking for about 40 minutes until knife inserted midway between edge and center comes out clean.

### **Sour Cream Raisin Rhubarb Pie**

3 egg yolks	1 Tbsp flour
1½ cups sugar	¾ cup sour cream
½ tsp cinnamon	¼ tsp nutmeg
2 cups rhubarb	½ cup raisins

Line tin with unbaked pie crust. Cut rhubarb in small pieces. Pour sugar over it, mix well and let stand a few minutes. Add flour and stir well. In a small bowl, beat egg yolks, add sour cream, nutmeg, cinnamon and raisins. Pour over rhubarb and mix well. Pour into pie crust and bake about 45 minutes in a 350°F oven. When slightly cool, make a meringue of egg whites and brown in oven.

### **Rhubarb Raisin Pie**

2 cups finely sliced rhubarb	½ cup cracker crumbs
1 cup sugar	½ cup raisins
Dash of salt	2 Tbsp melted butter
1 well-beaten egg	Pastry for two crust pie

Combine rhubarb and sugar; let stand 10 minutes. Stir in egg, cracker crumbs, raisins and butter. Pour into a pastry lined 9 inch pie plate; cover with top crust. Bake in hot oven (400°F) 35 - 40 minutes.

### **Springtime Rhubarb Pie**

4 cups rhubarb	¼ tsp mace
2 eggs	Dash of salt
1½ cups sugar	¼ cup orange juice
4 Tbsp. flour	1 tsp margarine or butter

Pastry for 9-inch double pie crust

Beat eggs slightly in large bowl. Blend in sugar, flour, mace, salt and orange juice. Add rhubarb, stir to coat pieces well. Spoon into pastry shell. Dot with butter. Cover with top crust. Bake at 400°F until done, about 1 hour.

### **Rhubarb Cream Pie**

3 cups rhubarb, cut in ½ slices	½ tsp freshly ground nutmeg
1½ cups sugar	1 Tbsp butter or margarine
2 Tbsp flour	2 large eggs, well beaten

1 9-inch unbaked pie shell

Place rhubarb in pie shell, make sure the rhubarb mounds in the center. In a bowl, blend the sugar, flour, nutmeg and softened butter. Add the beaten eggs and mix until smooth. Pour evenly over the rhubarb. Bake at 450°F for 10 minutes. Lower temperature to 350°F and bake another 30 minutes. Cover pie with foil if shell becomes too brown. Remove from oven and cool in a pie rack. You can add a top crust before baking if you prefer. Otherwise, before serving, top with a scoop of vanilla ice cream.

### **Rhubarb Cream Pie 2**

1½ cups sugar	2 well beaten eggs
3 cups thinly sliced rhubarb	3 Tbsp flour
½ tsp cinnamon	1 Tbsp butter

Pastry for two-crust pie

Blend sugar, flour, cinnamon and butter. Add eggs, beat smooth; pour over rhubarb in pastry shell lined pie pan. Top with pastry cut into fancy shapes or strips. Bake at 425°F 10 minutes, then at 350°F for 30 minutes.

### **Rhubarb Cream Pie 3**

2 Tbsp butter	2 egg yolks, well beaten
2 cups diced rhubarb	¼ cup light cream
1¼ cups sugar	⅛ tsp salt
2 Tbsp cornstarch	

Melt butter, add rhubarb and 1 cup sugar. Cook slowly until rhubarb is tender. Combine ¼ cup sugar, cornstarch, cream and salt; add to rhubarb and cook until thick. Cool; pour into baked 8-inch pie shell. Top with meringue. Bake in oven, 350°F for 15 minutes.

### **Rhubarb-Orange Cream Pie**

1 9-inch unbaked pastry shell	¼ cup flour
3 eggs separated	¼ tsp salt
1¼ cups sugar, divided	2½ cups rhubarb cut in ½-inch pieces
¼ cup butter softened	⅓ cup chopped pecans
3 Tbsp frozen orange juice concentrate, thawed, undiluted	

Prepare pastry shell, set aside. Beat egg whites until stiff but not dry. Add ¼ cup sugar gradually, beating until whites are stiff and glossy, set aside. Beat butter, orange juice concentrate and egg yolks until well blended. Add remaining sugar, flour and salt, mix; add rhubarb, then gently fold in egg white meringue. Pour into prepared shell; sprinkle top with nuts. Place on bottom rack of oven; bake at 375°F 15 minutes. Reduce temperature to 325°F, bake 45 minutes longer.

### **Rhubarb Streusel Pie**

#### Filling:

5 cups diced rhubarb	½ cup flour
1¾ cups sugar	¼ tsp salt

#### Crust:

1 cup plus 2 Tbsp flour	½ tsp salt
¼ cup shortening	3 Tbsp water

#### Streusel Topping:

⅔ cup sugar	¼ tsp salt
1 cup flour	

To make filling, combine rhubarb with other ingredients. Mix well. Let stand for 15 - 20 minutes. Stir occasionally.

To make crust, combine flour with shortening and salt. Use a pastry blender or two knives to cut shortening in until mixture resembles coarse crumbs. Add water and stir just until dough forms. Roll out on floured surface to a 12-inch round. Fit pastry into a 9-inch pie pan. Trim and flute edges. Set aside.

To assemble pie, stir filling and spoon into pastry crust. Sprinkle streusel over top. Bake at 425°F for 15 minutes. Reduce heat to 350°F and continue baking for about 50 minutes. If desired, place foil or baking sheet under pie pan to catch possible spills.

Add remaining sugar, flour and salt, mix; add rhubarb, then gently fold in egg white meringue. Pour into prepared shell; sprinkle top with nuts. Place on bottom rack of oven; bake at 375°F 15 minutes. Reduce temperature to 325°F, bake 45 minutes longer.

### **Rhubarb Cake**

1½ cups brown sugar or granulated sugar	1 tsp vanilla
½ cup margarine	1 tsp salt
1 egg, beaten	1 cup buttermilk
1 tsp soda	2 cups raw rhubarb
2 cups flour	

Cream margarine and brown sugar; add egg and vanilla. Mix baking soda, salt and flour; add alternately to creamed mixture with buttermilk. Pour into greased 9 x 11-inch cake pan. Mix and top with ½ cup brown sugar and 1 tsp. cinnamon. Bake at 350°F for 30 - 35 minutes.

### **Rhubarb Cake 2**

½ cup butter or margarine	2 cups sifted flour
1½ cups packed brown sugar	1 tsp vanilla
1 egg	1½ cups raw rhubarb cut in ½-inch pieces
1 cup sour cream with 1 tsp soda in it	

Cream together and pour in 9 x 13-inch pan and sprinkle with nut sugar mixture given below:

½ cup sugar	1 Tbsp cinnamon
1 Tbsp butter	½ cup chopped nuts

Bake at 350°F for 35 - 40 minutes.

### **Rhubarb Cake 3**

#### 1st Layer:

½ lb margarine	2 Tbsp sugar
2 cups flour	

Mix together until crumbly. Press into 9 x 13-inch pan. Bake 10 minutes at 350°F.

#### 2nd Layer:

5 cups rhubarb (cut finely)	4 Tbsp flour
6 egg yolks	1 cup half & half or cream
2 cups sugar	

Mix together and pour over baked crust. Bake 350°F for 40 - 50 minutes

#### 3rd Layer:

6 egg whites	2 tsp vanilla
¾ cup sugar	Finely chopped nuts

Beat egg whites, add sugar and vanilla. Put on top of rhubarb custard. Sprinkle with finely chopped nuts. Bake at 350°F until brown, 10 - 15 minutes.

### **Rhubarb Cake 4**

#### Mix together:

3 cups rhubarb, cut in very small pieces  
1 ½ cups sugar  
1 (3 oz.) pkg wild strawberry gelatin

Put in the bottom of a greased 13 x 9-inch pan. Prepare a box of yellow cake mix according to directions on the box and add ¼ cup oil to the mix. Pour over the rhubarb. Bake at 350° for about 50 minutes. While hot turn out on a cookie sheet. Serve while warm. Part of the cake can be frozen for later use.

For a delicious rhubarb cake add 4 cups of raw rhubarb cut into ¼-inch slices to a yellow or white cake mix. Bake as directed until cake is done. Serve with caramel sauce, caramel frosting or whipped topping. Pretty as a picture and mighty good tasting.

### **Rhubarb Cake 5**

#### Sift together:

1 cup sifted flour  
4 Tbsp sugar  
1 tsp baking powder  
¼ tsp salt

#### Mix together:

3 Tbsp shortening  
1 egg  
1 grated orange rind

Add dry ingredients and milk to make soft batter. Grease a 9 x 10-inch pan and cover bottom with 2 cups raw cut-up rhubarb. Cover rhubarb with batter after adding ⅔ cup sugar and 1 tsp. cinnamon. Bake at 350° for 25 minutes. Pour 1 Tbsp. orange juice and sprinkle with sugar, then bake 15 minutes more.

### **Rhubarb Cake 6**

½ cup shortening  
1 tsp cinnamon  
2 eggs  
2 cups sifted flour  
1 tsp baking powder  
½ tsp soda  
¼ tsp salt  
1 ½ cups sugar  
½ tsp cloves  
1 cup thick, unsweetened rhubarb sauce  
½ cup raisins  
½ cup walnuts

Cream shortening and sugar. Add eggs; mix well. Sift dry ingredients, add to creamed mixture alternately with rhubarb sauce. Stir in raisins and walnuts. Spoon batter into greased 8 x 12-inch pan. Bake at 350° for about 60 minutes. Cool.

### **Rhubarb Crumb Cake**

½ cup shortening  
1 ½ cups packed brown sugar  
1 egg  
1 tsp soda  
1 cup dairy sour cream  
2 cups sifted flour  
1 ½ cups cut up rhubarb  
1 tsp vanilla  
½ cup sugar  
1 tsp cinnamon  
1 Tbsp butter  
½ cup chopped nuts

Cream shortening and brown sugar. Stir in egg; blend well. Combine soda and sour cream; add alternately with flour. Stir in rhubarb and vanilla. Turn into prepared 9 x 13-inch pan. Combine sugar, cinnamon and butter; sprinkle over batter. Top with nuts. Bake at 350°F for 35 minutes or until cake tests done.



### **Nut-topped Rhubarb Cake**

½ cup shortening  
1 cup sugar  
1 egg  
1 tsp baking soda  
2 cups flour

½ tsp salt  
1 cup buttermilk or sour milk  
3 cups finely chopped raw rhubarb  
½ cup cinnamon candy

#### **Topping:**

⅓ cup brown sugar  
1 tsp cinnamon

⅔ cup chopped nuts

Cream shortening and sugar. Add egg. Cream again. Combine dry ingredients and add to egg mixture with buttermilk. Add rhubarb and candy. Spread in greased 9 x 13-inch pan. Combine topping ingredients and sprinkle over batter. Bake at 350°F for 45 minutes.

### **My Own Thing Cake**

5 cups rhubarb, ½" sliced  
1 cup sugar  
1 (3oz.) pkg raspberry gelatin  
water

3 cups miniature marshmallows  
1 package white cake mix  
2 eggs

Arrange rhubarb in greased 9 x 13-inch pan. Sprinkle with sugar and gelatin; top with marshmallows. Prepare cake mix as directed on package with eggs and water. Spread batter evenly over marshmallows. Bake at 350°F 50 - 55 minutes until cake tests done. Cool 5 minutes then turn out of pan, upside down, on serving tray. Serve warm with whipped cream if desired.

**Variations:** Use fresh or frozen huckleberries and raspberry gelatin; peach slices and orange gelatin.

### **Royal Rhubarb Cake**

Arrange 2 cups rhubarb, cut in ½-inch pieces in greased 9-inch heat-resistant glass pie plate.

#### **Sprinkle with a mixture of:**

⅓ cup sugar  
1 Tbsp flour

1 tsp grated orange peel  
1 tsp cinnamon

#### **Sift together into bowl:**

2 Tbsp sugar  
2 tsp baking powder

½ tsp salt

Cut in ¼ cup shortening with pastry blender or two knives until mixture looks like "meal".

Mix together: 1 egg, well beaten and 3 Tbsp. milk

Stir into flour just until dry ingredients are moistened. Drop by Tbsp over mixture in pie plate and spread together with spatula. Bake 25 minutes at 350°F.

While cake is baking, mix together: 2 Tbsp. orange juice and 1 Tbsp. sugar

At end of 25 minute baking period, remove cake from oven and pour orange juice and sugar mixture over it. Return to the oven and continue baking an additional 15 minutes. Turn upside down on plate. Serve warm with cream if desired.

### **Rhubarb Sauce Cake**

2 cups brown sugar	1 cup shortening
2 eggs, beaten	1 tsp salt
2 cups raisins	2 tsp cinnamon
3 cups rhubarb sauce	1 tsp vanilla
½ tsp cloves	4 cups all purpose flour
1 tsp lemon juice	4 tsp soda
1 cup nuts (optional)	

Sift flour before measuring. Cream sugar and shortening, add beaten eggs, sauce, vanilla and lemon juice; mix well. Sift dry ingredients then add to creamed mixture. Stir in raisins and nuts. Mix well. Pour into greased and floured, 9 x 13-inch pan. Bake at 350° for 30 - 40 minutes. This is a moist cake that does not need frosting.

### **Rhubarb Upside-Down Cake**

1¼ cups sifted flour	⅓ cup vegetable shortening
1½ tsp baking powder	1 egg
1½ cups sugar	1 tsp vanilla
3 cups rhubarb, ½-inch slices	½ cup milk

Preheat oven 350°F; grease 8x8x2 inch baking pan. Sift together flour and baking powder onto wax paper. Combine 1 cup sugar and rhubarb in saucepan; cook, stirring constantly until sugar is melted and rhubarb begins to soften, 5 to 8 minutes. Scrape into prepared baking pan, spread evenly. Beat shortening with remaining sugar in large bowl until fluffy; beat in egg and vanilla. Beat in flour mixture alternately with milk, starting and ending with dry ingredients, until well blended. Spoon batter into mounds over rhubarb; spread evenly as possible. Bake for 35 minutes or until a wooden toothpick comes out clean. Cool on wire rack for 5 minutes. Loosen edges of cake from pan with small knife. Cover pan with inverted high rimmed serving dish; invert pan and dish, shake gently. Lift off pan. Serve with ice cream.

### **Rhubarb Upside-Down Cake 2**

4 cups raw rhubarb, cut in 1-inch pieces	2 Tbsp minute tapioca
1½ cups sugar	1 (3 oz.) pkg strawberry gelatin
1 pkg yellow cake mix	

Place rhubarb in a well greased large cake pan. Add sugar, gelatin and tapioca and mix well. Prepare yellow cake mix according to direction and pour over rhubarb mixture. Bake as directed. Served upside down. May be topped with whipped topping or ice cream.

### **Rhubarb Cheese Cake**

1½ cups graham cracker crumbs	⅓ cup butter
1 Tbsp sugar	

Mix well and press in 9 x 9-inch pan. Bake 8 minutes at 375°F.

#### **Filling:**

1 (8 oz.) cream cheese	⅓ cup lemon juice
1 (14 oz.) can sweetened condensed milk	1 tsp vanilla

Beat cheese, add milk and beat well. Add lemon juice and vanilla. Mix well. Pour into crust. Cool until set.

#### **Topping:**

4 cups sliced rhubarb	2 Tbsp cornstarch
1 cup sugar	1 tsp vanilla

Cook rhubarb until soft. Add cornstarch and sugar. Add vanilla and cool.

### **Sour Cream Rhubarb Squares**

#### Topping:

½ cup sugar	1 Tbsp butter
½ cup chopped walnuts	1 tsp cinnamon

Mix sugar, nuts, butter and cinnamon till crumbly; set aside.

1½ cups brown sugar	1 tsp baking soda
½ cup shortening	½ tsp salt
1 egg	1 cup dairy sour cream
2 cups flour	4 cups rhubarb, cut in ½-inch pieces

Cream together brown sugar, shortening and egg. Sift together flour, soda and salt; add to creamed mixture alternately with sour cream. Grease and flour 13x9x2 inch baking pan. Put the 4 cups rhubarb into pan; spread batter evenly over rhubarb. Sprinkle with reserved topping. Bake in 350°F oven about 50 - 60 minutes. Cut in squares, serve warm or cool. May be topped with ice cream.

### **Viennese Rhubarb Squares**

2 egg whites	¼ tsp cream of tartar
½ cup butter	⅔ cup powdered sugar
1 cup flour	1 cup chopped almonds, toasted
½ cup sugar	⅓ cup rhubarb jam
2 egg yolks	

In a small bowl, bring egg whites to room temperature; set aside.

For crust, in medium bowl, mix butter for 30 seconds until soft, add ½ of the flour, then add the sugar and egg yolks and beat on medium speed until well combined. Stir in remaining flour and press crust into ungreased 9x9x2 pan. Bake at 350°F for 15 minutes or until brown.

Meanwhile, wash and dry beaters. For meringue, add cream of tartar to egg whites and beat on medium speed until soft peaks form, gradually add powdered sugar and beat until stiff. Gently fold in chopped nuts and set aside. Spread rhubarb preserves over top of hot baked crust. Then carefully spread meringue over preserve layer. Bake 350°F about 20 minutes until top is golden brown. Cut into squares.

### **Rhubarb Coconut Cookies**

½ cup shortening	1 cup thick, cooked rhubarb
¼ cup sugar	2 cups flour
¾ cup corn syrup	1 tsp baking powder
1 egg	½ tsp soda
½ tsp salt	1 cup coconut
1 tsp nutmeg	½ cup raisins
¼ tsp cloves	½ cup chopped nuts

Heat oven to 375°F. Mix shortening, sugar, syrup, egg and rhubarb thoroughly. Measure flour by dipping or by sifting. Blend flour, baking powder, soda, salt, nutmeg and cloves. Blend rhubarb and flour mixture together. Stir in raisins, coconut and nuts. Drop dough by heaping teaspoons on greased baking sheet. Bake 15 - 18 minutes. Makes 5½ dozen cookies.

### **Rhubarb Bar Cookies**

#### Crust:

½ cup butter	1¼ cups flour
½ cup oatmeal	½ cup brown sugar
¼ tsp salt	

#### Filling:

1 (8 oz.) cream cheese, softened	¾ cup sugar
1 egg	1½ cups sliced rhubarb
¼ tsp cinnamon	¼ tsp nutmeg

Mix crust ingredients until crumbly. Pat half in bottom of ungreased 9-inch square pan. Combine cream cheese with remaining ingredients. Beat smooth and pour over crust. Top with remaining crust mixture. Bake at 350°F for 40 minutes. Cool and cut into squares.

### **Rhubarb Dream Bars**

#### Crust:

2 cups flour	1 cup butter
¾ cup confectioner sugar	

Combine flour and sugar; cut in butter until crumbs form. Press onto bottom of 15x10x1 inch jelly roll pan. Bake at 350°F 15 minutes. While crust is baking, prepare filling.

#### Filling:

4 eggs	½ tsp salt
2 cups sugar	4 cups diced rhubarb
½ cup flour	

Blend eggs, sugar, flour and salt until smooth. Fold in rhubarb. Spread over hot crust; bake 40 - 45 minutes at 350°F until filling is lightly browned. Cool; cut in squares or bars.

### **Rhubarb Squares**

1 cup flour	1 cup brown sugar
¾ cup oatmeal	½ cup melted butter
1 tsp cinnamon	

Crumble together and press half of mixture into large cake pan. Cover with 4 cups rhubarb cut into thin slices.

#### Cook until very thick:

1 cup white sugar	2 Tbsp cornstarch
1 cup water	1 tsp vanilla

Cook the sugar, water, cornstarch and vanilla until thick and pour over rhubarb. Sprinkle with remaining oatmeal mixture. Bake at 350° for one hour. Serve warm or cold. May be topped with vanilla ice cream or whipped cream.

### **Golden Apple Rhubarb Crunch**

3 cups pared and sliced Golden Delicious apples      ½ tsp cinnamon  
2 cups diced rhubarb      ¼ tsp salt  
½ cup flour      ¼ cup butter or margarine  
½ cup brown sugar, packed      ⅓ cup quick cooking rolled oats  
Whipped cream or ice cream

Combine apples and rhubarb in shallow 2 qt. baking dish. Combine flour, sugar, oats, cinnamon and salt. Cut in butter until crumbly. Spoon over fruit. Bake at 375°F for 25 - 30 minutes or until fruit is tender. Serve with whipped cream or ice cream. Makes 6 servings.

### **Grandmother's Rhubarb Crunch**

Mix together in order:

1 cup brown sugar      1 cup flour  
½ cup melted butter or margarine      ¾ cup rolled oats  
1 tsp cinnamon

Press half of the crumb mixture in a 9-inch square cake pan. Cover with 4 cups diced fresh rhubarb.

Combine the following in a saucepan and cook, stirring until thick and clear:

1 cup sugar      2 Tbsp cornstarch  
1 cup water      1 tsp vanilla

Pour over rhubarb and top with remaining crumbs. Bake at 350°F for 1 hour.

### **Rhubarb Crunch**

Crust:

1 cup flour      5 Tbsp powdered sugar  
½ cup margarine

Mix together and press into 9 x 9-inch pan and bake like pie crust.

3 cups rhubarb (uncooked-can be frozen)      Dash of salt  
2 eggs      ¼ cup flour  
1 cup sugar      3 tsp baking powder

Cut rhubarb into small pieces. Beat eggs, add other ingredients; mix with cut-up rhubarb; pour over crust. Bake at 325°F for 45 - 60 minutes. May serve with whipped topping.

### **Rhubarb a la Crunch**

1 cup flour      4 cups rhubarb, diced  
1 cup brown sugar      1⅓ cups sugar  
1 cup oatmeal      1 cup water  
½ cup melted shortening      2 tsp cornstarch  
1 tsp cinnamon      1 tsp vanilla

Mix together flour, oatmeal, brown sugar, shortening and cinnamon until crumbly. In a 9-inch square pan, pour ½ of the crumbly mixture; pat lightly with heel of hand or fork. Spoon diced rhubarb on top of crumbly mixture. Combine sugar, water, cornstarch and vanilla. Cook over low heat until clear. Pour this over the rhubarb and top with remaining crumbs. Bake 350°F for 1 hour.

### **Rhubarb Crisp**

1 cup oatmeal	½ cup butter
1 cup sugar	4 cups rhubarb
½ cup flour	Dash of salt

Melt butter and combine oatmeal, flour, sugar and salt. Dice rhubarb fine and place in buttered 8 x 8-inch pan. Pat oatmeal mixture over the rhubarb and bake 350°F until done, about 30 minutes.

### **Rhubarb Crisp**

¾ cup melted shortening	1 tsp vanilla
2 cups sifted flour	1 cup brown sugar
1 tsp soda	2 cups quick cooking oatmeal

#### Filling:

4 cups diced rhubarb	2 cups white sugar
¼ cup water	2 Tbsp cornstarch

Combine flour, soda, vanilla, brown sugar and oatmeal in bowl. Pour melted shortening over and mix with a fork. Spread half in a 9 x 13-inch pan.

Combine filling ingredients in saucepan and cook until thickened. If necessary, stir in 1 Tbsp. minute tapioca to thicken. Spread filling over oatmeal mixture. Top with remaining oatmeal mixture. Bake at 350°F for 30 minutes. Chill. Yield: 3 cups.

### **Rhubarb Strawberry Crisp**

2 cups sliced rhubarb	1½ cups quick cooking oats
1 pint strawberries	½ cup whole wheat flour
3 Tbsp cornstarch	1 tsp cinnamon
1 cup firmly packed brown sugar	½ cup melted butter

In an 8-inch square baking dish, stir together the rhubarb and strawberries. In a small bowl stir together the cornstarch and ½ cup of brown sugar; add to rhubarb strawberry mixture and stir well. In a medium bowl, stir together the remaining ½ cup brown sugar, oats, flour and cinnamon; stir in butter. Sprinkle over the rhubarb mixture. Bake in preheated 350°F oven until browned - about one hour. Serve hot topped with vanilla ice cream or whipped cream. Makes 6 servings.

### **Strawberry Rhubarb Crisp**

4 cups rhubarb, cut in ½" pieces	1 Tbsp lemon juice
1½ cups sliced strawberries	1 Tbsp quick cooking tapioca
1 cup sugar	

Combine rhubarb, strawberries, lemon juice and tapioca in 8x8x2 dish. Sprinkle topping mixture over fruit. Bake at 350°F, 45 - 55 minutes.

#### Fruit Crisp Topping:

⅔ cup flour	3 Tbsp brown sugar
½ cup quick cooking rolled oats	½ tsp cinnamon
¼ cup chopped nuts	¼ tsp nutmeg
¼ cup butter or margarine	

Combine flour, oats, nuts, brown sugar and spices in a mixing bowl. Cut in butter with pastry blender.

### **Royal Rhubarb Crisp**

4 cups rhubarb, cut up	1 cup uncooked oatmeal
1 (11 oz.) can mandarin oranges, drained	¼ cup flour
1 cup sugar	½ cup brown sugar, firmly packed
2 Tbsp tapioca	¼ cup soft butter or margarine
½ tsp salt	

In an ungreased 8-inch square pan, combine rhubarb, mandarin oranges, sugar, tapioca and salt. Let stand 30 minutes, stirring occasionally. Combine oats, flour and brown sugar, mix in butter or margarine. Sprinkle mixture over rhubarb. Bake at 350° for 40 - 50 minutes or until rhubarb is tender. Serve warm with cream or ice cream. Makes 8 servings.

### **Rhubarb Cherry Crisp**

#### Crust:

1 cup oatmeal	1 cup flour
1 cup brown sugar	½ cup margarine
⅛ tsp salt	

#### Filling:

4 cups cut rhubarb	1 cup water
1 can cherry pie filling	2 Tbsp cornstarch
1 cup sugar	Red food coloring
1 tsp vanilla	

Preheat oven to 350°F. Mix dry ingredients for crust. Melt margarine and add to dry ingredients. Blend until crumbly. Press ⅔ of the crust mixture into a greased 9 x 13-inch pan. Mix the sugar, water and cornstarch; boil until thickened. Add a few drops red food coloring and vanilla. Remove from heat. Add pie filling and stir. Place rhubarb over crust, spoon cherry mixture over top and add remainder of the crust mixture over all. Bake at 350°F for 45 minutes. Remove from oven. Serve warm or cold with ice cream if desired.

### **Favorite Rhubarb Crisp**

1 egg	4 Tbsp margarine
¾ cup sugar	⅓ cup packed brown sugar
1 Tbsp flour	⅔ cup flour
3 cups diced rhubarb	

Beat eggs, stir in sugar and 2 Tbsp. flour. Add rhubarb, blend well. Spoon into greased 8-inch square baking dish. Combine margarine, brown sugar and ⅓ cup flour with fork. Sprinkle over rhubarb. Bake at 350° for 40 minutes until rhubarb is tender.

### **Confetti Rhubarb Crumble**

¾ cup flour	½ tsp salt
½ cup uncooked oatmeal	½ cup brown sugar
¼ cup wheat germ	⅓ cup margarine or butter

#### **Topping:**

2 cups rhubarb cut in ½-inch pieces	½ cup canned pineapple pieces
½ cup raspberries or halved strawberries, no juice	½ cup chopped raw cranberries
½ cup peach slices, cut in quarters, no juice	

Mix flour, oatmeal, wheat germ, cinnamon, salt and brown sugar. Cut in margarine until mixture is crumbly. Sprinkle half of flour mixture into greased 8-inch square pan, pressing down firmly and evenly. Gently mix the rhubarb, pineapple, cranberries, raspberries, peaches and granulated sugar. Spread fruit mixture evenly over crust. Sprinkle remaining flour mixture evenly over fruit. Bake at 350°F for 40 - 45 minutes, or until golden brown and bubbly. Serve warm with ice cream or whipped cream. Makes 8 servings.

### **Rhubarb Cobbler**

Rhubarb, sliced to cover a greased 9 x 9-inch pan, 2 inches deep. Stir in ¾ cup sugar.

#### **Over that pour a batter of the following:**

½ cup sugar	1 cup flour
1 Tbsp margarine	1 tsp baking powder
½ cup milk	1 tsp vanilla

Bake at 350°F for 45 minutes.

### **Banana Rhubarb Cobbler**

4 medium bananas, cut in ½-inch slices	1 cup graham cracker crumbs
4 cups rhubarb	3 tsp baking powder
8 Tbsp sugar, divided	½ cup margarine
½ tsp cinnamon	2 eggs
Dash of nutmeg	1 cup flour
¼ cup milk	

In greased 2 quart baking dish, mix well bananas, rhubarb, 4 Tbsp. sugar and spices. In medium bowl, stir together flour, crumbs and baking powder. Cut in margarine until particles resemble coarse crumbs. Lightly beat egg and milk, add to flour mixture. Drop on fruit mixture. Bake 400°F for 25 - 30 minutes.



### **Rhubarb Peach Cobbler**

1½ cups flour	2 tsp vanilla, divided
3 Tbsp sugar	1 (29 oz.) can sliced peaches
2 Tbsp baking powder	¾ cup sugar
¼ tsp baking soda	2 Tbsp cornstarch
½ tsp salt	¾ tsp cinnamon
¼ cup butter	⅛ tsp salt
1 cup plain yogurt	3 cups rhubarb, cut in ¾-inch pieces

Combine flour, 3 Tbsp. sugar, baking powder, baking soda and ½ tsp. salt. Cut in butter until crumbs form. Mix yogurt and 1 tsp. vanilla together; set aside. Drain peaches, reserving the juice. In a saucepan combine ¾ cup sugar, cornstarch, cinnamon and ⅛ tsp. salt. Measure reserved peach juice, adding water to make 1⅓ cups liquid; stir into sugar mixture in saucepan. Add rhubarb; cook over medium heat, stirring until mixture starts to boil slowly; cook 2 minutes more. Add peaches and remaining one tsp vanilla; return to boil. Pour hot sauce into 3 quart baking casserole. Blend flour and yogurt mixtures until flour is moistened. Drop dough by large Tablespoonful on top of hot fruit. Bake at 400°F 30 minutes; serve warm. Serve heavy cream (unwhipped) to pour over cobbler.

Yield: 8 servings.

### **Rhubarb Puff Cobbler**

6 cups cut-up rhubarb	2 Tbsp sugar
1¾ cups sugar	⅓ cup salad oil
½ cup water	⅔ cup milk
2 cups unsifted flour	1 Tbsp margarine
3 tsp baking powder	Cinnamon sugar
1 tsp salt	

Mix rhubarb, 1¾ cups sugar and water in 9-inch square pan. Bake at 400°F for 5 minutes. Combine flour, baking powder, salt and 2 Tbsp. sugar. Add oil and milk; stir quickly just until mixed.

Drop by spoonful onto hot fruit, making 9 biscuits. Make an indentation in top of each one; dot with margarine and sprinkle with cinnamon sugar. Bake at 450°F for about 20 minutes. Serve warm with whipped topping, if desired. Makes 9 servings.

### **Strawberry Rhubarb Cobbler**

3 cups cut-up rhubarb	2 Tbsp butter
1 cup sugar	½ cup milk
¼ cup water	2 cups sliced strawberries
1 cup all-purpose flour	3 Tbsp butter
2 Tbsp sugar	2 Tbsp water
1½ tsp baking powder	1 Tbsp cornstarch
¼ tsp salt	1 tsp fresh lemon juice
Sweetened whipped cream	

Combine rhubarb, 1 cup sugar and ¼ cup water in an electric fry pan or a large skillet with cover. Cook until tender, about 25 minutes.

Meanwhile, combine flour, 2 Tbsp. sugar, baking powder and salt in a large mixing bowl. Cut in 2 Tbsp. butter until mixture resembles coarse crumbs. Add milk all at once; stir with a fork until mixture clings together; set aside.

Stir strawberries and 3 Tbsp. butter into cooked rhubarb. Combine 2 Tbsp. water, cornstarch and lemon juice until smooth; stir into rhubarb strawberry mixture. Bring mixture to simmering, stirring constantly. Drop biscuits by rounded Tablespoonful onto simmering fruit mixture; cover and cook until dough is thoroughly baked, about 15 minutes. Serve warm, topped with sweetened whipped cream.

### **Rhubarb Raspberry Cobbler**

3 cups fresh rhubarb (cut)                      2 cups fresh raspberries  
1 cup sugar    ½ cup water

Combine rhubarb, sugar and water in saucepan. Bring to boil, reduce heat, simmer until rhubarb is almost tender. Add raspberries and cook 5 minutes more.

#### **Keep hot while preparing cobbler topping:**

2 cups sifted flour                                  1 tsp salt  
¼ cup sugar    1 Tbsp baking powder  
¼ cup butter    ¾ cup to 1 cup milk

Sift together flour, salt, sugar and baking powder. Cut in butter. Stir in enough milk to make very soft dough. Drop onto hot fruit sauce in an 8 x 8-inch pan. Bake in hot oven (425°) for 25 to 30 minutes, or until golden brown. Serve warm. Makes 8 - 10 servings.

### **Refrigerator Rhubarb Torte**

#### **Graham Cracker Crust:**

1 cup graham cracker crumbs                      4 Tbsp melted margarine  
2 Tbsp sugar

#### **Filling:**

1 cup sugar    Red food coloring  
3 Tbsp cornstarch                                  ½ cup whipped cream  
4 cups sliced rhubarb                              1½ cups tiny marshmallows  
½ cup water    1 (3½ oz.) pkg instant vanilla pudding mix

Combine cracker crumbs, sugar and melted margarine. Reserve 2 Tbsp. for garnish. Pat the remainder in 9x9x2 baking pan. Bake at 350°F for 10 minutes. Cool and add filling.

Combine sugar and cornstarch; stir in the rhubarb and water. Cook, stirring constantly until thickened. Reduce heat; cook 2 - 3 more minutes. Add a few drops of food coloring if desired. Spread mixture on cooled graham cracker crust. Cool. Whip the cream; fold in marshmallows and spoon on top of rhubarb mixture. Prepare pudding according to package directions. Spread over all. Garnish with reserved cracker crumbs. Chill.

### **Rhubarb Torte**

1 cup sifted flour                                  1 tsp salt  
¼ cup brown sugar                                  ¾ tsp cinnamon  
1 cup rolled oats                                    ⅛ tsp nutmeg  
½ cup melted butter or margarine              2 egg yolks  
3 cups fresh rhubarb, diced                      2 egg whites  
1 cup sugar    1 Tbsp sugar

Combine flour, brown sugar, oats and butter. Pack firmly into an ungreased 7 x 11-inch pan. Combine rhubarb, sugar, salt, spices and egg yolk. Spread over base. Bake at 400°F for about 30 minutes. For meringue topping add 1 to 2 drops of food coloring to egg whites and beat until frothy. Add sugar gradually, beating until meringue stands in lustrous peaks. Spread on top of cooled rhubarb. Bake at 325°F for 15 - 20 minutes.

### **Rhubarb Torte 2**

1 cup flour  
2 Tbsp sugar

$\frac{1}{8}$  tsp salt  
 $\frac{1}{2}$  cup butter or margarine

Mix all together and press into a large pan, 9 x 13-inch or so. Bake 10 minutes at 325°F.

#### Filling:

While crust is baking, mix the filling in order given:

3 egg yolks, beaten  
 $1\frac{1}{4}$  cups sugar  
 $2\frac{1}{2}$  cups sliced rhubarb

3 Tbsp flour  
 $\frac{1}{3}$  cup cream

After crust is baked 10 minutes, remove from oven and spread the filling over it. Bake 40 minutes at 350°F.

#### Meringue:

Beat egg whites and add 6 Tbsp. sugar. Spread meringue over the filling and bake at 350°F for 15 min.

### **Rhubarb Torte 3**

1 cup sugar  
6 Tbsp flour  
4 cups sliced rhubarb  
 $\frac{1}{2}$  cup water  
Few drops red food coloring (optional)

Graham cracker crust  
 $\frac{1}{2}$  cup whipped topping  
 $1\frac{1}{2}$  cups tiny marshmallows  
1 ( $3\frac{3}{4}$  oz.) pkg instant vanilla pudding mix

Combine sugar and flour, stir in rhubarb and water. Cook and stir until thickened. Reduce heat; cook two to three minutes. Add food coloring. Spread on graham cracker crust. Cool. Fold marshmallows into whipped topping. Spread in rhubarb mixture. Prepare pudding according to package directions; spread over all. Sprinkle with reserved crumbs. Chill. Makes nine servings.

#### Graham cracker crust:

Combine 1 cup graham cracker crumbs, 2 Tbsp. sugar and 4 Tbsp. melted margarine. Reserve 2 Tbsp. of mixture. Pat remainder in 9-inch square pan. Bake at 350°F for 10 minutes.

### **Rhubarb Torte 4**

#### Crust:

1 cup cake flour  
 $\frac{1}{2}$  cup butter

5 Tbsp powdered sugar

Mix as for pie crust. Pat into 9 x 13-inch lightly buttered pan. Bake at 350° for 12 minutes.

#### Filling:

$1\frac{1}{2}$  cups sugar  
 $\frac{1}{4}$  cup flour  
 $\frac{3}{4}$  tsp baking powder  
 $\frac{1}{2}$  tsp salt

2 eggs, well beaten  
2 cups chopped rhubarb  
 $\frac{1}{2}$  cup chopped nuts  
1 tsp vanilla

Mix together sugar, flour, baking powder and salt. Gradually add to eggs. Add rhubarb, nuts and vanilla. Spread over crust. Bake at 350° for 30 minutes. Yield: 10 servings.

### **Rhubarb Dessert**

1 cup butter	2 cups sugar
2 cups flour	4 Tbsp flour
2 Tbsp sugar	1 cup cream
5 cups rhubarb, diced	¼ tsp salt
6 eggs, separated	

Blend first three ingredients; press into 9 x 13-inch pan. Bake 10 minutes at 350°F. Mix slightly beaten egg yolks, sugar, flour, cream and salt; add rhubarb. Pour onto baked crust; bake 45 minutes at 350°F or until set.

### **Topping:**

6 egg whites	12 Tbsp sugar
2 tsp vanilla	coconut (optional)

Beat egg whites until foamy; gradually add vanilla and sugar. Beat until stiff. Spread on top; sprinkle with coconut and brown in 350°F oven.

### **Rhubarb Dessert 2**

1 cup sifted flour	3 generous cups rhubarb, cut
2 Tbsp milk	1 (3 oz.) pkg cherry or strawberry flavored gelatin
1 tsp baking powder	1 cup sugar
¼ tsp salt	½ cup flour
2 Tbsp butter or margarine	⅓ cup butter or margarine
1 beaten egg	

Mix first 6 ingredients. Pat into 9-inch square pan. Put rhubarb in crust and sprinkle with gelatin. Mix last 3 ingredients and sprinkle over rhubarb. Bake 1 hour at 350°F.

### **Rhubarb Dessert 3**

2 cups flour	2 Tbsp sugar
1 cup butter	

Mix and pat in pan 7 x 11-inch pan to form crust. Bake 15 minutes at 350°F.

1½ cups sugar	½ cup cream
3 egg yolks beaten	2 Tbsp flour
3 cups cut rhubarb	Juice and rind of 1 orange

Mix sugar and flour in sauce pan. Add rhubarb, cream, juice and rind. Cook until rhubarb is tender. Add egg yolks and cook until thick. Pour slightly cooled filling on crust. Top with meringue made of three egg whites and 6 Tbsp. sugar. Bake 12 - 15 minutes at 350°F or until golden brown.

### **Rhubarb Jello Dessert**

#### Combine:

4 cups rhubarb diced  
2 cups water

2 cups sugar

Cook until rhubarb is very soft. Sprinkle in 2 boxes of jello (any flavor). Stir until dissolved. Add 2 cups cold water and pour into dish and refrigerate until set, stirring a few times until stiff to mix rhubarb.

### **Rhubarb Delight**

2 cups fresh rhubarb, chopped  
 $\frac{3}{4}$  cup sugar  
2 Tbsp Butter  
 $\frac{1}{4}$  cup brown sugar

1 egg  
1 heaping Tbsp flour  
 $\frac{1}{2}$  tsp baking powder  
 $\frac{1}{2}$  cup flour

Put rhubarb in 8 x 8-inch pan. Mix sugar, egg, flour and spread over rhubarb. Mix together butter, brown sugar, baking powder, and flour. Spread over top and bake at 350°F for 30 minutes or until done.

### **Rhubarb Cranberry Dessert**

$1\frac{1}{2}$  cups chopped rhubarb  
1 cup whole cranberry sauce  
1 Tbsp grated orange rind  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  cup margarine  
1 egg

2 cups flour  
1 tsp baking soda  
1 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
1 tsp cinnamon  
 $\frac{1}{4}$  tsp nutmeg  
 $\frac{1}{2}$  cup chopped nuts

Mix rhubarb, cranberry sauce, grated orange rind and granulated sugar; let stand. Cream brown sugar, margarine and egg. Sift flour, soda, baking powder, salt, cinnamon and nutmeg together.

Add rhubarb mixture and sugar mixture alternately to the creamed mixture, blending well. Stir in walnuts. Pour into a greased and floured 9 x 13-inch pan. Bake 350°F for 45 minutes or until dessert tests done. Serve warm with whipped cream.

### **Rhubarb Dream Dessert**

#### Crust:

1 cup flour  
5 Tbsp powdered sugar

$\frac{1}{2}$  cup butter  
Use 9" square pan

#### Topping:

2 beaten eggs  
2 cups finely chopped rhubarb  
 $\frac{1}{4}$  cup flour

$\frac{1}{2}$  tsp salt  
 $1\frac{1}{2}$  cups sugar

Blend together crust ingredients and press into ungreased 9-inch square pan and bake in 350°F oven for 15 minutes.

For topping, mix together eggs, add dry ingredients, stir in rhubarb and spoon onto baked crust and bake 35 minutes at 350°F. Serve warm or with whipped cream or cream.

## **Rhubarb Puffs**

### **Batter:**

1/3 cup butter	1 1/2 tsp baking powder
1/2 cup sugar	1/2 cup milk
1 cup flour	3 beaten egg whites
1/2 cup cornstarch	

Cream butter and sugar, sift dry ingredients and add alternately with milk. Fold in egg whites.

Mix 3 cups diced rhubarb, cut fine, with 1/2 cup sugar (more if needed) and 1/2 tsp. cinnamon. Divide fruit in 8 cups, cover with batter. Set cups in covered steamer over a kettle of hot water for 20 minutes or so. Can be baked in hot oven 375°F for 20 minutes. Steaming makes them lighter and fluffier.

### **Serve hot with Cinnamon Sauce:**

1 cup sugar	1/4 tsp salt
2 Tbsp flour	1/2 tsp cinnamon

Mix together thoroughly. Add 1 Tbsp. butter and 1 1/2 cups boiling water. Stir all together and bring to a boil, stirring constantly. Cool slightly.

## **Rhubarb Swirl**

1 cup graham cracker crumbs	Water, cold
4 Tbsp sugar	1 cup boiling water
3 Tbsp melted margarine	1 1/2 cups sugar
3 cups diced rhubarb	1/4 cup flour
1/2 cup sugar	1 cup milk
1 pkg strawberry gelatin	2 tsp unflavored gelatin softened in 2 Tbsp water
9 oz. carton whipped topping	1 tsp vanilla

Combine graham cracker crumbs, 4 Tbsp. sugar and melted margarine and press into an 9 x 13-inch glass dish, buttered on the bottom only.

Bake 350°F for 7 minutes; cool. Meanwhile, cover fruit with 1/2 cup sugar and let it stand 1 hour, then simmer in a heavy saucepan only until rhubarb loses its crispness. Drain, reserving liquid. Add enough cold water to make 3/4 cup liquid. Dissolve strawberry gelatin in 1 cup boiling water and stir in the 3/4 cup liquid and chill until syrupy. Meanwhile, combine sugar, flour and milk in heavy saucepan and bring to a full rolling boil, stirring constantly for 2 minutes or until thick. Remove from heat and stir in vanilla and unflavored gelatin and let cool. Whip flavored gelatin until fluffy and fold in rhubarb and half of the whipped topping. Fold the rest of the whipped topping into pudding mixture. Spoon the mix alternately into glass dish and swirl with a knife. Chill overnight. Serves 9. This is good made ahead.

### **Spring Dessert Treat**

2½ cups flour, sifted	6 cups rhubarb
½ cup brown sugar, packed	1 (16 oz.) can whole cranberry sauce
2 tsp baking powder	2 Tbsp quick cooking tapioca
¼ tsp salt	1 (3 oz.) pkg raspberry gelatin
½ cup shortening	1 cup sugar
2 eggs	5 Tbsp butter
¾ cup milk	½ cup nuts (optional)

Preheat oven to 350°F. Combine 2 cups flour, brown sugar, baking powder and salt in a bowl. Cut up shortening until crumbly. In a separate bowl beat eggs with milk. Add to flour mixture; blend well. Spread in 9 x 13-inch pan. In a separate bowl, mix rhubarb, cranberry sauce and tapioca. Spoon over dough in pan, leaving about ½-inch dough around edge. In a separate bowl, mix gelatin, sugar and ½ cup flour. Cut butter into mixture until crumbly, sprinkle over rhubarb. Top with nuts. Bake 50 - 60 minutes. Serve warm or cold.

### **Rhubarb Surprise**

#### Crust:

1 cup flour	½ tsp vanilla
½ cup brown sugar packed	½ cup chopped nuts
¼ tsp salt	¼ cup butter

Mix ingredients well. Press into a 9 x 13-inch pan. Bake at 375°F for 10 - 15 minutes or golden brown.

#### Filling:

2 (8 oz.) pkgs cream cheese	3 eggs
¾ cup sugar	1½ tsp vanilla

Beat softened cream cheese until fluffy. Add sugar, eggs and vanilla; beat well. Pour over baked crust. Bake at 375°F for 10 - 15 minutes, until set and light brown.

#### Topping:

3 cups chopped fresh rhubarb	1 Tbsp cornstarch
¾ cup granulated sugar	¼ cup water
⅛ tsp cinnamon	Few drops red food coloring

Combine rhubarb, sugar, cinnamon, cornstarch dissolved in water in saucepan. Cook over medium heat until thickened and tender. Add red food coloring for pleasing color. Spread over filling. Serve with whipped cream or whipped topping.

### **Rhubarb Dumplings**

1 cup flour	1½ cups sliced rhubarb
2 tsp baking powder	4 Tbsp sugar (more if needed)
½ tsp salt	2 tsp butter
3 Tbsp shortening	1 tsp cinnamon
½ cup milk	

Sift flour, baking powder and salt together; rub shortening in lightly; add just enough milk to make a dough. Roll out ⅛-inch thick on floured board and divide into 4 equal parts. Divide rhubarb evenly among the 4 pieces of dough. Put 1 tsp. sugar (more if needed) ¼ tsp. butter and ⅛ tsp. cinnamon on each; wet edges of dough with cold water and fold around the fruit, pressing tightly together. Place in greased pan, sprinkle with a little cinnamon, remainder of sugar and ¼ tsp. butter on each dumpling. Bake about 40 minutes in moderate oven, starting at 450°F for 10 minutes and then reducing to 350°F for 30 minutes. Serve with cream or a fruit sauce or both. Apples, peaches or cherries may be substituted for rhubarb. Before or just after dumplings start to brown, a sauce of 1½ cups hot water, ¼ cup sugar and a large lump of butter may be poured into the pan with dumplings.

### **Rhubarb Meringues**

1 cup cake flour	2 cups sugar
5 Tbsp powdered sugar	½ cup flour
½ cup butter	1 tsp baking powder
2 eggs	3 cups rhubarb, cut up

Beat together cake flour, powdered sugar and butter. Put in 9 x 13-inch pan and bake at 350°F for 15 minutes. Beat eggs, sugar, flour, baking powder and rhubarb. Spread on top of first mixture and bake at 350°F for 45 minutes. Top with whipped cream.

### **Scalloped Rhubarb**

3 cups cubed bread diced in ½" pieces (no crusts)	½ stick melted butter
2 cups uncooked rhubarb cut in 1" pieces	½ large package strawberry jello (dry)
1 cup sugar	

Melt butter in 9 x 9-inch pan. Toss bread in it well. Add sugar and rhubarb mixed well, then mix with bread. Sprinkle dry jello over all. Make small opening in each corner of pan and add small amount of jello to each. Bake at 325° for 45 minutes. Serve hot or cold with ice cream or whipped cream. Serves 8.

### **Rhubarb Ice Cream**

3 cups diced fresh rhubarb	¼ tsp salt
1 cup sugar	2 egg whites
1 cup water	½ cup sugar
2 Tbsp lemon juice	1 cup whipping cream

Combine rhubarb, sugar and water; cook until tender, about 10 minutes. Cool and add lemon juice and salt. Pour into an 8-cup refrigerator tray and freeze until firm. Break frozen mixture into chunks, place in a chilled bowl and beat until smooth. Beat egg whites; gradually add ¼ cup sugar and beat until stiff peaks form. Beat cream and add the ¼ cup sugar. Combine egg whites and cream into the rhubarb mixture. Pour into refrigerator tray and freeze until firm.

For variation add 1 (3 oz.) package strawberry jello to the rhubarb sauce and stir until dissolved. This mixture can be frozen in a regular ice cream freezer. The recipe makes a half gallon.



### **Rhubarb Sponge Custard**

1 cup rhubarb, diced	¼ cup sugar
¼ cup water	2 Tbsp butter
½ cup sugar	2 eggs, separated
¼ cup all-purpose flour	1 Tbsp lemon juice
¼ tsp salt	

Put rhubarb, water and sugar in sauce pan; cover and cook until tender. Makes about 1 cup thick sauce. Sift flour, measure and resift with remaining ingredients. Add to creamed butter and mix well. Add beaten egg yolks and lemon juice. Beat until light and fluffy. Add rhubarb and mix well. Beat egg whites until stiff, fold lightly into rhubarb mixture. Pour into custard cups; set in pan of hot water that comes almost to the top of the cups. Bake at 325°F for 30 minutes. Sauce will separate and remain at the bottom with fluffy cake for topping. Serve warm or chilled.

### **Rhubarb Tapioca**

3 cups finely chopped rhubarb	¼ cup quick cooking tapioca
1 cup sugar	1½ tsp grated orange peel
1½ cups boiling water	Whipped cream or topping
⅛ tsp salt	

Cook rhubarb, water and sugar 10 minutes. Add salt, tapioca and orange peel; cook until mixture is clear. Pour into serving dishes and chill. Serve with whipped cream or whipped topping.

### **Rhubarb Date Pudding**

2 cups diced rhubarb	1 cup soft bread crumbs
1 cup pitted dates, chopped	1 tsp butter
½ cup sugar	6 marshmallows, quartered
¼ cup water	

Cook together the rhubarb, dates and water for about 10 minutes. Add the sugar, crumbs and butter; turn into buttered baking dish. Top with marshmallows and bake at 350°F about 20 minutes. Serves 4.

### **Rhubarb Pudding**

3 or 4 cups rhubarb	1 tsp baking powder
¾ cup sugar	¼ tsp salt
3 Tbsp butter	1 cup sugar
½ cup milk	1 Tbsp cornstarch
1 cup flour	¼ tsp salt
1 cup boiling water	

Place rhubarb in an oblong cake pan. Mix together the sugar, milk, flour, baking powder and salt. Pour this batter over the rhubarb. Mix 1 cup sugar with cornstarch and salt; sprinkle over the batter. Pour 1 cup boiling water over all and bake 1 hour at 375°F. This is very good with ice cream.

### **Rhubarb Cream Pudding**

2 Tbsp cornstarch	2 cups milk
½ cup sugar	3 eggs, beaten
⅛ tsp salt	

Mix cornstarch, sugar and salt in top of double boiler. Add cold milk and stir until smooth. Cook over direct heat, stirring constantly until mixture boils and thickens. Slowly stir part of hot mixture into beaten eggs. Return to hot mixture in top of double boiler and continue cooking over boiling water for two minutes, stirring constantly to keep smooth. Remove from heat and cool. Prepare rhubarb sauce as described below to serve with this cooled cream pudding

### **Rhubarb sauce:**

1 lb rhubarb	½ cup sugar
1 Tbsp. water	1 Tbsp cornstarch

Wash rhubarb, cut in 1 inch pieces, add water and cook slowly in covered pan until soft. Mix sugar and cornstarch thoroughly and add to cooked rhubarb; stir constantly over low heat until mixture boils and thickens, chill. When ready to serve, stir rhubarb sauce into chilled cream pudding. Serves 5 or 6.

### **Rhubarb Crunch Pudding**

3 cups diced rhubarb (fresh or frozen)	1 cup brown sugar
3 Tbsp flour	1 cup oatmeal
1 cup sugar	½ cup margarine
1 ½ cups flour	½ cup shortening

Mix first three ingredients and place in greased 9 x 13-inch pan. Mix other ingredients and sprinkle over first mixture. Bake at 375°F until browned.

### **Rhubarb Pudding**

6 cups rhubarb cut in 1" lengths	½ cup hot water
2 cups soft bread crumbs	2 Tbsp honey
1 cup brown sugar	2 Tbsp butter or margarine
3 Tbsp grated orange rind	

Mix bread crumbs, sugar and rind. Put rhubarb in layers with bread in buttered casserole. Finish with bread crumbs on top. Mix butter, honey and hot water. Pour over rhubarb. Cover and bake in 350°F oven for ½ hour or until done. Serve with whipped cream or ice cream.

### **French Bread Pudding a la Rhubarb**

10 to 20 slices French bread, ½-inch thick	2 eggs
1½ pounds rhubarb	1 tsp vanilla
2 Tbsp butter	1 cup cream
⅓ cup sugar	3 cups milk
¼ cup currants or raisins	1 cup granulated sugar
¼ cup Grand Marnier	2 Tbsp confectioner sugar
4 egg yolks	

Overlap slices of bread in 8 x 14-inch baking dish; don't crowd. The number of slices of bread used will depend on the diameter of the loaf; the smaller the loaf, the more slices needed.

For rhubarb mixture, beat butter in pan and add rhubarb, keeping heat moderate. Gradually add sugar and stir; add currants or raisins. Add Grand Marnier and ignite, stirring until flame is gone.

Spoon rhubarb mixture over bread. Beat together the egg yolks, eggs, vanilla, cream, milk and sugar; pour pudding over other ingredients in baking dish. Set in pan of hot water. Bake at 400 F for 45 minutes.

Cool until warm. Dust with confectioners' sugar pushed through a sieve. Put under broiler until nicely glazed.

### **Fresh Rhubarb Pudding**

8 slices bread, toasted, crusts removed	½ tsp cinnamon
1½ cups milk	¼ tsp salt
¼ cup margarine or butter	1 lb fresh rhubarb, diced, about 2 cups
5 eggs	¼ cup chopped walnuts
1¼ cups sugar	Heavy cream or half & half (optional)

Cut toast into ½-inch cubes and place in buttered 2 qt. casserole. In medium saucepan heat milk and butter just to boiling. Pour over toast cubes; let stand 15 minutes. In medium bowl beat together eggs, sugar, cinnamon and salt; add rhubarb. Stir into bread mixture. Sprinkle with nuts. Bake in a 325°F oven, 50 minutes. Let stand 10 minutes before serving. Serve with cream, if desired. Approximately 6 servings.

