



Rhubarb and Tomato Stew

6 servings

INGREDIENTS

- 3 cups rhubarb, diced
- 28 ounce can chopped tomatoes with juice
- 1 cup onion, diced
- 3 Tbsp. butter
- 1/4 cup brown sugar, packed
- 1/4 cup balsamic vinegar
- 1/2 tsp. black pepper, ground

DIRECTIONS

1. Wash and dice rhubarb. Peel and dice onion. Set aside.
2. Melt the butter in a medium sauce pan over medium high heat. Add rhubarb and onion. Cook, stirring occasionally, until tender, about 5 minutes.
3. Add all remaining ingredients to pot.
4. Bring to a boil and then reduce to a simmer for about 10 minutes.
5. Taste and adjust seasoning.

Serve over warm biscuits. Great alone, or as a side dish to pork, chicken and beef.

Also great served warm, topped with vanilla ice cream and a sprinkle of cinnamon.



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