

Strawberry Rhubarb Compote

Prep Time: 10 min

Cook Time: 30 min

Servings: 10



If you are looking for a topping with a sweet-tart note, try our Strawberry Rhubarb Compote. Compote is simply a chunky fruit sauce, made by cooking fruit with honey, syrup or sugar. Use it as a topping on yogurt, ice cream, oatmeal or biscuits. Try adding in fresh mint, ginger, vanilla or citrus zest for a delightful twist. Makes 10 quarter cup servings.

Ingredients

- 1 pound strawberries, chopped
- 1 pound rhubarb, medium dice
- 4-6 Tablespoons honey, maple syrup or sugar
- optional additions: lime/lemon zest, ginger, fresh mint, vanilla

Frozen fruits may be substituted.

Steps

1. Wash and trim strawberries and rhubarb.
2. Slice strawberries lengthwise in half, place flat side down on cutting board and rough chop.
3. Slice rhubarb stalks lengthwise in half, then cut into ½ inch chunks.
4. Add all ingredients to saucepan, combine and let sit for 10 minutes to extract some of the juices.
5. Over medium heat, bring mixture to a soft boil stirring frequently. Reduce heat to simmer and cook until strawberries and rhubarb have softened, and mixture is slightly thickened. About 20 minutes.
6. Let cool, store in sealed container for up to 1 week.