



STRAWBERRY RHUBARB COMPOTE



wildflower
AMERICAN CUISINE

- 6 cups Fresh Rhubarb (washed/cleaned/trimmed/cubed)
- 8 cups Strawberries, quartered
- 2 cups Brown Sugar
- 1 tbsp Vanilla Bean, split & scraped
- Pinch of Kosher Salt
- 1 tbsp Vanilla Extract
- ½ cup Seedless Raspberry or Strawberry Jam
- 2½ - 3 tbsp Cornstarch
- 1 tbsp Minced Candied Ginger
- ½ tsp Fresh Ginger



Method: Combine all ingredients together in mixing bowl. Stir to combine. Place in baking pan and bake at 325° till tender. It is important to stir compote while baking to bake evenly. Enjoy warm or cool and reserve for later use.

To reheat, place a small amount of water in saute pan, add compote, heat till bubbly, enjoy.

(This is just a guide line not an exact recipe)