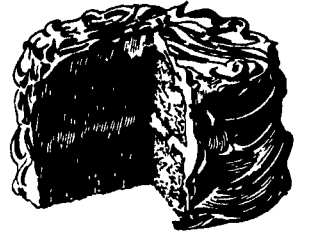


Home On The Range



Rhubarb Cooking For Every Taste

The rhubarb plant, sometimes referred to as pie plant, is classified as an herb and sometimes as a vegetable; however, for cookery it is classed with fruits.

Fresh, field, or hothouse rhubarb is available. When making your selection, get fresh, large, crisp, and straight stalks of red or cherry color. The condition of the leaves is a reliable guide in judging freshness.

For those who would like to expand their collection of rhubarb recipes, order Rhubarb Cooking for All Seasons. It has more than 150 recipes compiled by LaDonna Thompson. Send \$6 to Rhubarb Cookbook, Box 392, Hopkins, MN 55343.

RHUBARB SAUCE

2 pints rhubarb, fresh or frozen
1 pint strawberries, mashed, fresh or frozen

2 cups water
1 6-ounce box strawberry Jell-O
1 1/2 cups sugar

Chop rhubarb finely and measure. Cook the rhubarb in water until soft. Stir in Jell-O. Add sugar and strawberries. Serve cold, topped with whipped cream or add 1 more cup of water before cooled and serve over Angel Food Cake.

Contributor writes the sauce is delicious and is a good year-round dessert.

Miriam Hilsher
Elizabethtown

FRENCH RHUBARB PIE

2 cups rhubarb, chopped

Mix together:

2 eggs, beaten
1 cup granulated sugar
1 cup brown sugar
3 tablespoons flour

2 tablespoons butter, melted
Place uncooked rhubarb in unbaked pie crust. Pour egg mixture on top of rhubarb. Place crumbs on top. Bake 425 for 10 minutes; reduce heat to 350 degrees for 20 minutes.

Mary Ann Ebersol
Bird-in-Hand

RHUBARB JELLY

5 cups rhubarb, diced
4 cups sugar

Combine rhubarb and sugar and let set overnight. Boil 5 minutes. Stir in 1 package of strawberry Jell-O. Put in jars.

Mary Ann Ebersol
Bird-in-Hand

RHUBARB PIZZA

1/4 cup sugar
1 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons shortening
1 egg, beaten with 2 tablespoons milk

Pat mixture into bottom and sides of pan. Place 3 cups diced rhubarb over crust. Sprinkle 3-ounce box of strawberry Jell-O over top.

Mix together and sprinkle over rhubarb and Jell-O:

1/2 cup sugar
1/2 cup flour
1/2 cup melted margarine
Bake at 350 degrees for 45 minutes.

Mary Ann Ebersol
Bird-in-Hand

RHUBARB CAKE

1 1/2 cups brown sugar, packed
1/2 cup shortening
1 cup sour milk or buttermilk
1 egg
2 cups flour
2 cups diced rhubarb
1/2 cup sugar
1 teaspoon baking soda
1/4 teaspoon salt
2 teaspoons cinnamon

Cream brown sugar and shortening, then add egg. Sift together flour, salt, and soda. Alternately add small amounts of flour mixture and milk to egg mixture. Fold in diced rhubarb. Pour into greased 9x13-inch pan. Combine sugar and cinnamon. Sprinkle on top of cake batter. Bake in 350 degree oven for 35 to 40 minutes.

Serve with whipped cream or ice cream.

Farms View Roadstand
Wayne, NJ

RHUBARB CRISP

4 cups rhubarb, diced
1 teaspoon cinnamon
1/2 teaspoon salt
1/4 cup flour
1 1/2 cups sugar
1/2 cup butter

Place rhubarb in shallow pan. Sprinkle with cinnamon and salt. Combine flour, sugar, and butter until crumbly, spread over rhubarb. Bake uncovered about 40 minutes at 350 degrees.

Serve plain or with whipped cream.

Irene Kuehm
Wayne, NJ



Rhubarb is often sweetened with a streusel or crumb topping.

FRENCH RHUBARB PIE

2 eggs
1 1/2 cups sugar
1 teaspoon vanilla
4 tablespoons flour
3 to 4 cups rhubarb, diced
1 9-inch unbaked pie shell

Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 cup butter, softened

Mix eggs, sugar, vanilla, and flour. Add rhubarb and pour into pie shell.

Mix flour, brown sugar, and butter to crumbs and sprinkle on pie. Bake at 400 degrees for 10 minutes and continue baking at 350 degrees for 30 minutes or until set. May be served warm with milk or ice cream.

Anna Mary Wenger
Lititz

CONGEALED RHUBARB SALAD

2 cups rhubarb
2 cups pineapple juice
2 packages strawberry-flavored gelatin
Red food coloring, optional
1 cup peeled apples, finely chopped
1/2 cup black walnuts, chopped

Cook rhubarb in 1/2 cup boiling water for 5 minutes or until tender. Add 1 cup pineapple juice and bring to a boil. Add gelatin and stir until dissolved; add 1 cup cold pineapple juice and food coloring. Chill until mixture begins to congeal; add chopped apples and walnuts. Refrigerate until firm. Serves 8.

Joann Hensley
McGaheysville, VA

GRANDMA'S LEBANON COUNTY RHUBARB JAM

2 1/2 pounds rhubarb, cut in 1-inch pieces
1 1/2 pounds sugar
1/2 cup water

2 oranges, ground skin, pulp
Wash rhubarb and cut, place into 3-quart saucepan. Grind the oranges and add to rhubarb; add sugar and water.

Bring to a boil. Boil for 30 minutes, stirring occasionally. Pour into sterilized jars and seal.

Betty Light
Lebanon

RHUBARB DRINK

In 4-quart kettle, fill half full with rhubarb; then fill with water. Bring to a boil. Let stand 30 minutes; drain.

Drink:

1 small can frozen lemonade
1 small can frozen orange juice
2 quarts rhubarb juice
3 1/2 quarts water
1 package raspberry-flavored Kool-Aid

2 cups sugar
Mix drink ingredients together. Add ice cubes.

Snyder Co. Reader
(Turn to Page B8)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

April

27- Foods, Beverages That Heal

May

4- Your Favorite Restaurant Recipe

11- Your Mother's Favorite Recipe

18- Strawberry Favorites

Featured Recipe

Pennsylvania Dairy Princess Kristin Metzker has recently released her recipe brochure. All recipes use Real dairy products and have complete, easy instructions.

Kristin who was crowned Blair County Dairy Princess in the spring of 1990, and she won the state title at the annual September pageant.

In the next few months, new dairy princesses will be crowned for each county. Any woman between the ages of 16 to 24 and involved in the dairy industry is urged to apply. Contact Jan Harding at (814) 226-7470 for application forms and information.

Kristin's brochure may be obtained by sending a legal-size self-addressed and stamped envelope to Princess Recipe, PA Dairy Princess and Promotion Services, Inc., 214 S. St., Box 640, Clarion, PA 16214.

Kristin asks, "Tired of just plain ice cream? Remember that Mr. Crunch ice cream topping? There's a better topping and it's easy in your microwave. Here is one of the recipes that appears in her brochure."

CHOCOLATE CRUNCH ICE CREAM TOPPER

1/2 cup butter

1/4 cup chopped walnuts

6 ounces semi-sweet chocolate bits

Melt butter in microwave. Mix in nuts. Cook mixture on high power for 1 to 1 1/2 minutes. Mix in chocolate until melted. Pour over ice cream. Refrigerate any extra topping and melt to reuse.