

Home on the Range

Ideas To Use Springtime's Rhubarb Bounty

One of the first signs of spring is rhubarb growing in our gardens. For about two centuries, enjoying the tangy, tart taste of rhubarb has been a rite of spring for many people.

Although rhubarb is technically a vegetable, it is most often prepared as a dessert. Rhubarb is also one of the best sources of calcium in the vegetable family, a rich source of vitamin A and potassium.

When buying rhubarb, select fresh, firm stems. Look for bright colors, pink or red. Avoid stems that are too large as they tend to be hollow and fibrous and lack flavor.

Rhubarb is easy to freeze. Trim and wash the stalks, cut into one to two-inch chunks. Place in a covered flat pan in the freezer until frozen. Pack in a moisture-proof bag and return to freezer.

IMPOSSIBLE RHUBARB STREUSEL PIE

- 2 cups 1/2-inch pieces rhubarb
- 1 cup sugar
- 1/2 cup Bisquick baking mix
- 1/4 cup milk
- 2 tablespoons butter, softened
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 eggs

Heat oven to 375 degrees. Grease pie plate. Make streusel topping, set aside.

- 2 tablespoons butter
- 1/2 cup Bisquick baking mix
- 1/4 cup packed brown sugar
- 1/4 cup chopped nuts

Cut butter into baking mix and brown sugar, using pastry blender or crisscrossing 2 knives, until crumbly; stir in nuts.

Arrange rhubarb evenly in pie plate. Beat remaining ingredients with fork or wire whisk until blended. Pour into pie plate.

Sprinkle streusel topping evenly over top. Bake about 40 minutes or until knife inserted in center comes out clean. Serve warm with sweetened whipped cream if desired. 6 to 8 servings.

Bisquick Baking Mix

RHUBARB CREAM DELIGHT

- Crust:**
- 1 1/2 cups flour
 - 3 tablespoons sugar
 - 1/4 cup butter
- Cream filling:**
- 2 cups sugar
 - 4 egg yolks, beaten, save whites for meringues
 - 3/4 cup cream or evaporated milk
 - 3 tablespoons flour
 - 1/2 teaspoon nutmeg
 - 4 cups chopped rhubarb
- Meringue:**
- 4 egg whites
 - 1/4 cup sugar

Press crust into a 13x9x2-inch pan. Bake at 350 degrees for 20 minutes. While crust is baking, combine all filling ingredients and cook in heavy saucepan over medium heat until thickened. Stir constantly. Pour hot filling into crust. Top with meringue made by beating egg whites until thick and adding sugar. Bake at 325 degrees for 10 to 15 minutes. Refrigerate leftovers.

Yields 10-12 servings.

Abram Beiler

RHUBARB-RAISIN PIE

- 1 cup sugar
- 2 tablespoons all-purpose flour
- 3 eggs, separated
- 1/2 cup orange juice
- 2 cups diced rhubarb
- 1/4 cup raisins
- 1 unbaked 9-inch pastry shell
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar
- Dash ground cinnamon

Combine one cup sugar and flour, stir lightly. Beat egg yolks slightly. Add yolks and orange juice to sugar mixture, mixing well. Stir in rhubarb and raisins. Pour into pastry shell; bake at 375 degrees for 55 to 60 minutes, covering edges of pastry with aluminum foil after 30 minutes to prevent excess browning.

Combine egg whites, vanilla, and cream of tartar, beat until soft peaks form. Combine 1/2 cup sugar and cinnamon; gradually add to egg whites, beating until stiff peaks form. Spread meringue over warm pie, sealing edges well; bake at 350 degrees for 12 to 15 minutes or until golden brown. Let cool. Yield: 9-inch pie.



Rhubarb season is here. Take advantage of the wonderful assortment of recipes using rhubarb such as impossible Rhubarb Streusel Pie and Rhubarb Crumb Pie served with ice cream.

RHUBARB CAKE

- 2 cups flour
- 1 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1 1/4 cups granulated sugar
- 1/2 cup vegetable oil
- 1/2 cup water
- 1 teaspoon vanilla
- 3 large eggs
- 1 1/4 cups finely chopped fresh rhubarb
- 1 cup chopped nuts

Preheat oven 350 degrees. Grease and flour 13x9x2-inch baking pan. Set aside. In a large mixing bowl, sift together flour, baking soda, salt, cinnamon, cloves, nutmeg, and sugar. Add oil, water, vanilla, and eggs, beat on low speed until well blended. Add rhubarb and beat at medium speed for 2 minutes. Fold in chopped nuts. Transfer batter to prepared pan. Bake 45 to 50 minutes or until tester comes out clean. Cool on wire rack frost with cream cheese frosting, caramel frosting or vanilla butter frosting.

RHUBARB PANCAKES

- 1 pound rhubarb
 - Rind of half a lemon
 - 1/4 cup sugar
 - 4 cups flour
 - Pinch salt
 - 1 egg
 - 2 cups milk
 - Cinnamon and sugar mixture
- Peel and chop rhubarb into small pieces. Cook in cup of water with lemon rind and sugar until soft. Drain off water. Combine flour, salt, egg, and milk. Stir in rhubarb. Fry in hot skillet until browned on both sides. Sprinkle with cinnamon and sugar mixture.
- A reader**

RHUBARB BASTE FOR CHICKEN

- Whip in blender:
- 1 1/2 cups rhubarb sauce
- Add:
- 1/2 cup water or pineapple juice
 - 2 tablespoons salad oil
 - 1 tablespoon lemon juice
 - 1/4 teaspoon ginger
 - 1/4 teaspoon dry mustard
- Simmer 15 to 20 minutes. Brush over chicken during the last 15 minutes of roasting or broiling.
- LaDonna Thompson**

APRICOT RHUBARB JAM

- 8 cups finely chopped rhubarb
 - 4 cups sugar
 - 1 can apricot pie filling
 - 1 package orange Jell-O
- Combine rhubarb and sugar in bowl to stand overnight. In a saucepan, bring to a boil and simmer 10 minutes. Add pie filling and bring to a boil. Add gelatin and stir until dissolved. Put in jars. Cover and refrigerate.

LaDonna Thompson

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Featured Recipe

Today's featured recipe is from Rebecca Cornman, Cumberland County Dairy Princess. She is the fourth generation on the family farm called Justa-Beauty Colors in Boiling Springs.

Rebecca owns 16 animals in the family's herd of Jerseys, Milking Shorthorns, Holsteins, and Brown Swiss. She enjoys showing cattle in 4-H competitions and promoting dairy products.

The daughter of Steve and Debbie Cornman, Rebecca is senior at Boiling Springs Junior-Senior High School. Rebecca is a member of the National Honor Society, the cross country and track teams, and stage manager for the fall play and spring musical. Rebecca is also a member of her church youth group.

No matter how busy she is, Rebecca finds time to cook. "This makes a great springtime dessert," she writes.

RHUBARB CRUMB PIE WITH ICE CREAM

- 9-inch pie shell
 - 2 eggs, well beaten
 - 1 1/4 cup sugar
 - 1/4 cup flour
 - 1/4 teaspoon salt
 - 4 cups sliced rhubarb
 - Butter
- Combine eggs, sugar, flour, and salt. Add rhubarb and mix well. Arrange in pie shell. Dot with butter. Top with crumb topping. Bake at 450 degrees for 15 minutes, reduce heat to 350 degrees and bake 30 minutes longer.
- Crumb topping:**
- 1/2 cup sugar
 - 3/4 cup flour
 - 1/2 cup butter
 - 1/2 teaspoon cinnamon
- Mix sugar, cinnamon, flour. Cut in butter until crumbly. Sprinkle over filling. Bake as directed.
- When you remove pie from oven, let cool a few minutes. Cut and serve with a scoop of vanilla ice cream.

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 listed below.

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