



# rhubarb compote

## SERVINGS

1 jar

## TIME

30 minutes

## INGREDIENTS

- 1 pound rhubarb
- ½ cup sugar

## EQUIPMENT

- Heavy bottomed pot
- Measuring cup
- Wooden spoon or spatula
- Cutting board and knife

## DIRECTIONS

- Slice rhubarb into ½ inch wide pieces.
- Place rhubarb and sugar in a heavy bottomed saucepan and stir to combine. Let sit, off heat, for about 10 minutes to let the juices start to flow out of the rhubarb.
- Place pot on medium heat and bring mixture to a boil, stirring frequently so the rhubarb on the bottom doesn't burn.
- Reduce heat to a simmer and continue to cook until the rhubarb has broken down, about 5 minutes more.
- Remove from heat and allow to cool.

## TIPS TO INVOLVE THE KIDS

- Wash Hands and designate an area to get a bit messy!
- If appropriate, let kids cut the rhubarb.
- Let the kids measure out the sugar and squeeze the lemon.

## EXTRA!

- Let your kids try the rhubarb raw. Some love it!
- Use on toast, PB&J, to top your ice cream or your pancakes, in a cobbler, and more!

