
Waukesha County
UW Extension

Farmers Market Fresh

Rhubarb Strawberry Topping

Ingredients:

- 10 stalks rhubarb
- 4 cups hulled, quartered strawberries
- 1½ cups sugar
- 1 cup orange juice
- Zest of one orange, grated
- Zest of one lemon, grated
- ½ teaspoon vanilla extract

Makes 8 cups



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:

1. Trim rhubarb and cut into 1 inch pieces. Hull and quarter strawberries.
2. Combine all ingredients in a large heavy saucepan over medium heat and stir well. Bring to a boil.
3. Reduce heat and simmer for 10 to 12 minutes, skimming off foam as it collects.
4. Remove from heat. Serve warm or cold.
5. Before refrigerating leftovers, cool to room temperature, cover and then refrigerate. Keeps for 4 days in the refrigerator. Reheat if desired.

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