



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Rhubarb Crisp

Preheat oven 375°F

1-1/2 lb rhubarb, , cut in 1/2-inch dice (about 6 cups)
3/4 cup granulated sugar
1/4 cup all-purpose flour
1/2 tsp ground nutmeg

In large bowl, toss rhubarb, sugar, flour and cinnamon.
Transfer to lightly greased 8-inch casserole or pie plate.

Topping:

1 cup all-purpose flour
3/4 cup packed brown sugar
3/4 cup rolled oats
1/2 cup butter, melted

Toss together flour, sugar and oats.
Add melted butter.
Stir with a fork.
Sprinkle over rhubarb mixture.

Bake until golden brown, about 30 minutes.
Makes 8 servings.

THE LOVE: If you can find strawberry rhubarb, use it. If not choose rhubarb that has a rosy hue rather than bright green.