



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

Easy Rhubarb Sauce

Makes 1 ½ cups

½ cup sugar

¼ cup water

3 cups sliced fresh rhubarb

THE STEPS:

- In a small saucepan, bring sugar and water to a boil.
- Add rhubarb and cook stirring often for 5-10 minutes or until rhubarb is tender and mixture is slightly thickened.
- Remove from the heat.
- Serve warm over ice cream.
- Refrigerate leftovers.

THE LOVE: The smaller you chop the rhubarb, the quicker it cooks!