

# 3-STEM RHUBARB COMPOTE

This simple spring dessert sauce uses three stems - sugar from sugar canes, maple syrup from maple tree trunks, and, of course, rhubarb!

MAKES ABOUT 2 CUPS

PREP TIME: 5 MIN

COOK TIME: 25 MIN

## INGREDIENTS

4 cups chopped Rhubarb (about 4 medium stems)

1/4 cup granulated Sugar

2 TBSP Maple Syrup

1/4 tsp Orange Zest (optional)

## DIRECTIONS

Wash Rhubarb stems and chop into about 2 cm pieces.

In a medium pot, mix all ingredients. (Don't worry if it looks dry! The granulated Sugar will pull water out of the rhubarb stems.)

Cook over medium heat for 25-30 minutes, stirring occasionally, until Rhubarb has broken down and sauce has thickened. Add additional Maple Syrup to taste.

Serve warm, room temp, or cold over Greek yogurt, ice cream, waffles, pancakes...



**FRESH  
ROOTS**