



## **Mom's Strawberry Rhubarb Sauce**

### **Ingredients**

6 to 8 stalks chopped fresh rhubarb

1 lb. fresh strawberries, hulled and halved

3/4 cup sugar

1 cup water

First, rinse the rhubarb and chop 6 to 8 stalks in chunks. Put the rhubarb chunks into a stock pot with the cup of water and 3/4 cup sugar. Turn the flame to medium high and begin to prepare your strawberries. Rinse them, hull them and slice them in half. When the rhubarb comes to boil, turn the heat down to medium. Let it boil for two more minutes and then add the strawberries. Let boil five more minutes. Rhubarb will be mushy and the strawberry chunks soft. You can eat the sauce plain as its own dessert or use as a topping for pound cake or vanilla ice cream.

