
UW-Madison Division of Extension
Waukesha County
Farmers Market Fresh

Rhubarb Strawberry Topping

Ingredients:

Makes 8 Cups

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



Directions:

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