

Ahhhhh rhubarb! Memories from childhood.

One of my favorite desserts was good ol' stewed rhubarb. Sweet but tangy and spiced just right. Or, warmed stewed rhubarb for breakfast on a crisp spring morning. How about rhubarb crisp? I love that good old fashioned topping recipe using brown sugar and oatmeal. However, there is more to rhubarb than these childhood favorites.

Let's walk on the wild side and make this recipe for Orange-Rhubarb Chutney. The combination of rhubarb and this unique spice blend produces a great-tasting condiment that complements meat or poultry and makes an excellent addition to cheese trays.

I can picture a pork roast with a dollop of this Orange-Rhubarb chutney, saffron rice and roasted spring asparagus. Or, a spicy lentil and spinach stew with this chutney as a condiment.

What the heck. As long as you have the rhubarb, go ahead and make that crisp for dessert, too!



Orange Rhubarb Chutney

Makes about 6 (8 oz) half pints

You will need:

- 10 whole black peppercorns
- 1 Tbsp mustard seeds
- 1 Tbsp pickling spice
- 4 Tbsp grated orange zest
- 2/3 cup fresh orange juice
- 6 cups chopped rhubarb
- 5 cups lightly packed brown sugar
- 3-1/2 cups cider vinegar
- 3 cups chopped onion
- 1-1/2 cups raisins
- 2 Tbsp finely chopped garlic
- 2 Tbsp finely chopped gingerroot

1 Tbsp curry powder
1 tsp ground allspice

Directions:

- 1.) TIE peppercorns, mustard seeds and pickling spice in a square of cheesecloth, creating a spice bag. Set aside.
- 2.) COMBINE orange zest and juice, rhubarb, brown sugar, vinegar, onions, raisins, garlic, and ginger in a large stainless steel saucepan. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring occasionally, for 45 minutes.
- 3.) ADD curry powder, allspice, and reserved spice bag; stir well. Boil gently, stirring frequently, until thick enough to mound on spoon, about 30 minutes.
- 4.) PREPARE boiling water canner in the meantime. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 5.) LADLE hot chutney into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
- 6.) PROCESS in a boiling water canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.