



STRAWBERRY RHUBARB SAUCE

SERVES: PREP TIME: COOK TIME:
6-8 | 10M | 2-3H

GLUTEN FREE VEGETARIAN

INGREDIENTS:

1 Jar Crofter's Organic
Premium Strawberry Fruit
Spread

3 Cups Fresh Rhubarb
(Chopped)

¼ Cup Water

2 Tbsp Butter

1 Tsp Vanilla Extract

DIRECTIONS:

1. Begin by chopping the rhubarb into smaller bit sized pieces. Once done, add all of the ingredients to a medium sized sauce pot and bring up to a gentle simmer over medium heat.
2. Reduce the heat to low once simmering and allow to stew on low heat for 2-3 hours stirring frequently.
3. When the rhubarb is tender and the ingredients have come together to form a thick sauce, it's done! Remove from the heat and allow to cool slightly or serve right away warm over vanilla ice cream. Enjoy!