

Stovetop Strawberry Rhubarb Crisp



Prep: 10 minutes

Cook: 20 mins

Yields: 4 servings

INGREDIENTS

2 cups of rhubarb (sliced; be sure to use stalks only and discard any leaves)

* Be careful to only cook with rhubarb stalks because rhubarb leaves are harmful to people and animals if ingested

1 1/2 cups strawberries (halved)

1/3 cup sugar

1 tablespoon cornstarch

1/4 cup orange juice

Juice of 1/2 of one lime or lemon

3 tablespoons butter

1/2 cup rolled oats

2 tablespoons brown sugar



Photo by Maximillian Zahn.

INSTRUCTIONS

1. In a skillet or deep-sided pan, add the chopped rhubarb, strawberries, sugar, and cornstarch. Stir in the orange juice and lime juice and place over medium-high heat. Bring to a boil, then lower heat to a simmer, cooking for about 5 minutes, or until the sauce is bubbling and the rhubarb is tender. Be careful not to over cook because the rhubarb will become mushy. Turn off the heat and set aside.
2. In a separate small pan, melt the butter. Add the oats and brown sugar, stirring well with a spatula or spoon. Add the graham cracker crumbs and spices. Stir and press the mixture so it binds together.
3. When the oats are toasted, add the nuts and continue to toast for another minute or so. Be careful as the crisp topping could brown quickly and burn.
4. Once the nuts are toasted, place the crisp topping on the rhubarb and strawberry mixture.
5. Serve with ice cream and toppings of your choice.

CHEF'S NOTES

Replace strawberries with any frozen or fresh berries, such as cherries to add your own twist!