

## Rhubarb: The Beautiful

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BY KAREN ERNSBERGER

Littleton Garden Club

As the earth warms, I see green pushing thru the soil and I know my rhubarb has survived another winter. Yippee!! It grows colossal with big, wide green leaves and red stalks and my mouth starts tasting "Rhubarb Crumble." I love to stay in my jammies in the morning and have a cup of coffee and tell myself that I'm eating something perfectly healthy. I have rhubarb crumble with a small, very small, of course, scoop of vanilla ice cream for breakfast. After all, crumble does contain fruit and rhubarb's

a vegetable. Quaker oats are especially healthy and there's just a teeny bit of sugar!

Rhubarb is a perennial that if planted in the right location will come back, year in and year out, forever! It is an easy keeper and hardly requires any attention at all. It has a large tap root that is essential to its well-being and the loose soil must allow this to grow. When you go up to the garden to gather rhubarb, all you need to do is twist each stalk off at its base. No tool is required and "viola", you have the makings of so many wonderful sauces, pies, chutneys etc. I

could go on, but I'll spare you. The internet tells me you can even lighten your hair with rhubarb! I often leave the big leaves at the garden. They cover the soil and act as a weed deterrent and ground cover. The stalks I bring inside for my delicious crumble. And the miracle of it all is that it keeps producing all summer long and longer!

### RHUBARB CRUMBLE

1 cup flour  
½ t. salt  
½ cup sugar  
1 cup oats, uncooked  
½ cup melted butter  
3 cups diced rhubarb  
½ cup sugar  
½ t. cinnamon

1 T. water

Save one tablespoon flour for rhubarb filling. Sift remaining flour, salt and ½ cup of sugar. Stir in oats. Stir in butter until mixture is crumbly. Press half of mixture over bottom and sides of 9 inch pie pan. Combine rhubarb, ½ cup sugar, 1 T. flour, cinnamon and water. Turn into crust. Sprinkle remaining cereal mixture over fruit. Bake at 350 degrees for 45 minutes. Serves 6.

Yum! Hope you love it as much as I do.

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