

Victoria Rhubarb Compote

I believe that fruit compote is one of the oldest, simplest, and best known dessert recipes, but today (May 18, 2017), a few things came together just so, and I discovered a flavor combination that takes rhubarb to a new level. For starters, Victoria rhubarb is like no other. One taste of it will convince you of that. Even eaten raw in the garden, Victoria is superior to any other I have tasted.

I wanted to harvest and cook some of the rhubarb today because it is about to make shade on other plants in the garden, besides the fact that rhubarb is at its best in early spring.

Ingredients

6 cups Victoria rhubarb, cut into pieces 1"-2"
1/2 cup orange juice
1/2 cup maple syrup (medium amber or darker)
Cinnamon to taste (optional)

Directions

Combine all ingredients in a saucepan large enough to hold 8 cups or more. Bring to a boil over medium heat, stirring occasionally. Cover, and simmer slowly for 5 minutes. Remove lid. Cook for another 5 minutes or longer, stirring occasionally, until all fruit is soft. Remove from heat. Cool. Serve alone, with ice cream, cake, or as you wish!

Notes

I use medium amber maple syrup from a local farm. I use fresh orange juice, and of course, I use home-grown Victoria rhubarb. I am a big fan of cinnamon but it is entirely optional. This recipe is still magical without the cinnamon.

For another superb taste treat, keep some rhubarb (you can freeze it raw or cooked) until strawberries are ripe. Strawberries (51%) and rhubarb (49%) make one of the best fruit crisps ever. This year, I will also try a strawberry-rhubarb compote.