## Recipe For Health | MAY 2017

## RHUBARB \& STRAWBERRY CRISP

Combine tart rhubarb with sweet strawberries, add a streusel topping, and bake until bubbly. Dessert doesn't get easier-or more classic-than this. Serve warm with a scoop of vanilla ice cream. You're sure to get rave reviews!

## by Corporate Chef Kurt Kwaitkowski

Featured Food: Rhubarb
Yield: Serves 8

## Ingredients

Topping:
$1 / 2$ c. flour
2 T. granulated sugar
$1 / 4$ c. brown sugar
$1 / 2 \mathrm{t}$. cinnamon
Pinch of nutmeg
1 stick of butter, cool but not chilled, cut into 8 pieces
$3 / 4$ C. coarsely chopped toasted walnuts
$3 / 4$ C. old-fashioned rolled oats

## Filling:

3 c. rhubarb, large dice
4 c. strawberries, sliced
$1 / 4$ c. brown sugar
1 T . orange zest
1 T. orange juice
2 T. corn starch
1 t. pure vanilla extract

## Preparation

To make topping, place flour, sugars, cinnamon, and nutmeg in a mixer bowl and blend on low speed. Add butter one piece at a time. Change speed to medium and blend in the walnuts and oats for about 2-3 minutes. Topping will be a little clumpy. Set aside while preparing rhubarb.

Preheat oven to $375^{\circ} \mathrm{F}$.
To make filling, put rhubarb and strawberries in a bowl. Stir in sugar, orange zest, orange juice, corn starch, and vanilla. Let rest for 10 minutes.

Transfer rhubarb-strawberry mixture to a glass pie dish or pie pan. Sprinkle topping evenly over the surface.

Bake until topping is nicely browned and filling is bubbling, about 45 minutes. Remove from oven and let cool for about 20 minutes on a rack before serving.

