

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:	Filling:
½ c. flour	3 c. rhubarb, large dice
2 T. granulated sugar	4 c. strawberries, sliced
¼ c. brown sugar	¼ c. brown sugar
½ t. cinnamon	1 T. orange zest
Pinch of nutmeg	1 T. orange juice
1 stick of butter, cool but not chilled, cut into 8 pieces	2 T. corn starch
¾ c. coarsely chopped toasted walnuts	1 t. pure vanilla extract
¾ c. old-fashioned rolled oats	

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°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.