

# RHUBARB *Elton Tait's favorite Rhubarb Sauce*



## INGREDIENTS

1 lbs. diced rhubarb

1/2 C. water

3/4 C. sugar

optional: a pinch of cinnamon or nutmeg to taste

## STEPS

In a saucepan bring the water and sugar to a boil. Add the rhubarb. Reduce heat and simmer, uncovered, until the rhubarb is tender (about 10 minutes) Add the spices if desired. Serve warm or cold on ice cream...or on just about anything according to Elton!

This can be frozen in small containers. Marian used to make during the 'season' so as to have it year-round.

## RECIPE SOURCE

*Marian Tait's  
Recipe Box*