



SOUR CREAM RHUBARB SQUARES

1/2 cup sugar
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/2 cup chopped walnuts
1 tablespoon butter
1 1/2 cups brown sugar
1 teaspoon ground cinnamon
1/2 cup shortening
1 egg
1 1/2 - 2 cups chopped rhubarb

1. Preheat oven to 350 degrees F. Grease and flour a 13X9 pan.
2. Mix sugar, nuts, melted butter, and cinnamon until crumbly. Set aside
3. In a separate bowl, mix egg, brown sugar, and shortening. Add flour, baking soda, and salt. Then add sour cream. Lastly, stir in the rhubarb.
4. Pour mixture into pan and sprinkle with the mixture you set aside in step 2.
5. Bake for 45-50 minutes, cut into squares, and serve warm or cold.

RHUBARB SALAD WITH RIPENED GOAT CHEESE

3/4 pound rhubarb, cut into 3/4-inch pieces
1/4 cup honey
1/2 cup walnut or pecans halves
2 tablespoons olive oil

2 tablespoons balsamic vinegar (preferably Manodori)
Coarse salt and ground pepper
1 pound arugula or spicy salad greens
1 fennel bulb, cored and thinly sliced crosswise
6 ounces Sofia or Pipers Pyramide or 2 Wabash Cannonballs (goat cheese)

Preheat oven to 450 degrees, with racks in upper and lower thirds. On a rimmed baking

sheet, toss rhubarb with honey. Roast on upper rack until beginning to soften, about 5 minutes. Let cool on baking sheet. On another rimmed baking sheet, toast walnuts on lower rack until fragrant, 5 minutes. Let cool, then chop. In a large bowl, whisk together oil and vinegar and season with salt and pepper. Add arugula and fennel and toss to combine. Top with rhubarb, walnuts, and goat cheese cut in pie shaped wedges so that each slice has a portion of the rind.

This recipe is adapted from one by Capriole Goat Cheese.