



STRAWBERRY-RHUBARB CRISP

2-4 stalks of fresh rhubarb, cut crosswise into ½-¾-in slices
½ cup of sugar or comparable amount of other sweetener
1 qt strawberries, preferably locally grown and smaller
1½ cup oats
½ cup wheat germ
½ cup whole wheat flour
½ t salt
½ cup brown sugar
½ cup of oil (or butter)

Preheat oven to 375° F.

Mix the rhubarb and sugar in a large bowl. Halve the strawberries (or quarter if large) and mix into the rhubarb. Pour into a round casserole or 9x13 glass baking dish; spread to an even depth.

Blend the remaining ingredients in the emptied bowl; spread atop the fruit.

Bake for 25 minutes. Serve warm or at room temperature—plain or with yoghurt or ice cream.

Expect leftovers to be consumed long before it could spoil in the refrigerator.

Adapted from a recipe by Sarah Lynn Cunningham.