



Rhubarb Vinaigrette

Makes about 1 cup

Ingredients:

- 1 medium sized rhubarb stalk, thinly sliced (about 1/2-cup)
- ½ cup water
- 2 Tbsp. honey (more or less to taste)
- 2 tsp Dijon mustard (regular or grainy)
- 2 Tbsp. unseasoned rice vinegar
- 2 Tbsp canola oil
- 2 Tbsp extra virgin olive oil

Instructions:

In a small saucepan, simmer the rhubarb in water, covered, for 5-10 minutes until it is very, very mushy.

Put the stewed rhubarb with all the remaining liquid into a blender with the honey, vinegar and mustard. Pulse until smooth. With the motor running, slowly pour in the oils until it thickens.

Store in refrigerator for about a week.

I love these seasonally inspired dinners! And many of you will find rhubarb growing in unexpected places or at local markets.