



Rhubarb Crisp

Yield: 6 to 8 servings or a 9 x 9 pan

Ingredients

- 6 tablespoons cold butter, cut into small pieces, plus more for greasing pan. Take this right from the refrigerator, don't let it get warmed
- 2½ to 3 pounds rhubarb
- ¼ cup white sugar (I use less, probably 2 Tbsp)
- 1 teaspoon orange zest
- ¾ cup dark brown sugar
- ½ cup all-purpose flour
- ½ teaspoon cinnamon, or to taste
- Pinch salt
- ½ cup old fashioned rolled oats
- ½ cup pecans or walnuts

Instructions

Preheat oven to 375 degrees.

Trim the rhubarb, remove the tough strings, and dice into ½ inch pieces (about 5 to 6 cups)

Grease an 8- or 9-inch square baking or gratin dish with a little butter.

Toss rhubarb with white sugar and orange zest, and spread in a baking dish. Pat it down so it is pretty even.

Add the six tablespoons butter in a food processor along with brown sugar, flour, cinnamon and salt, and pulse for about 20 seconds, until it looks like sand.

Add oats and pecans and pulse just a few times to combine.

Crumble half of the topping over the pan of rhubarb and bake until golden and beginning to brown, 45 to 50 minutes. It will bubble away while baking. The rest of the topping can be frozen in an airtight container for another time.

Cooks note: I dice and freeze over 25 pounds of rhubarb each summer so I can enjoy it during the entire year.