

## **Rhubarb Compote**

### **Ingredients**

- 4 cups coarsely chopped rhubarb stalks
- ½ cup granulated sugar
- Strawberry Balsamic Vinegar

### **Preparation**

1. Heat oven to 325 degrees F.
2. Wash and chop rhubarb into ¼" pieces.
3. Place rhubarb on a sheet pan and toss with sugar to coat.
4. Spread evenly and roast for 20-30 minutes or until soft when pierced with a fork.
5. Remove from oven and allow to cool until desired temperature.
6. It is lovely warm or cold. Take half of the rhubarb and mash it with a fork. Add remaining rhubarb and sugar juice from pan, stirring to combine.
7. Serve with olive oil pound cake or over ice cream with a generous drizzle of Strawberry Balsamic Vinegar.