A Good Time for Rhubarb

IN THE FOOTHILLS OF COLORADO'S ROCKY Mountains, Dennis and Donna Duncan operate a pick-your-own rhubarb farm. Sure, it's a decidedly old-fashioned vegetable most often associated with pies and cobblers, but the Duncans are spreading the word that rhubarb can be used in all sorts of dishes.

Located in Black Forest, Colo., High Altitude Rhubarb (*highaltituderhubarb.com*) opens its fields from late May to August by appointment and during harvest days. "I'm expecting to sell this year's entire crop via our pick-your-own program," Dennis says.

Over the years, the Duncans have experimented with rhubarb recipes. "We invented a rhubarb margarita and have enjoyed rhubarb pancakes, rhubarb iced tea and rhubarb brownies," Dennis says. "And Donna makes a rhubarb chutney that is delicious." Indeed, we liked it on brie cheese. ¡

Story by Ashley Gartland, a food writer in Portland, Ore. Recipes adapted from High Altitude Rhubarb Farm.

For another rhubarb recipe— Crusty Rhubarb Pie— go to *relishmag.com*

Rhubarb Chutney

This mellow chutney is perfect on top of softened brie cheese. It's also a great mate with grilled pork.

⅔	cup apple cider vinegar
1 ½	cups packed light brown sugar
8	cups rhubarb, cut into ½-inch pieces
1	cup golden raisins
¼	cup peeled and finely chopped fresh ginger
3	garlic cloves, minced
¼	teaspoon salt
12	black peppercorns

1. Place vinegar and sugar in a nonreactive saucepan or Dutch oven. Bring to a boil over medium-high heat.

2. Add rhubarb and remaining ingredients to pan. Simmer, uncovered, stirring occasionally, until rhubarb is tender and mixture thickens, 6 to 8 minutes.

3. Cool completely. Store in a glass jar or plastic storage container in refrigerator. Bring to room temperature before serving. Makes about 5 ½ cups.

Per (1/4-cup) serving: 100 calories, 0g fat, 0mg chol., 1g prot., 24g carbs., 1g fiber, 35mg sodium.

Tip:
To enhance the creaminess of brie, place it in a very low oven or in a warm spot to soften. Overheating it will cause it to separate.