



## Honey Raspberry Rhubarb Compote

This compote is totally tangy and slightly sweet. Serve it over creamy plain or vanilla Greek yogurt, whirled into banana nice cream, stirred into warm oatmeal or add a spoonful to top ricotta toast.

Cooking time: 10 minutes    Makes: 1 ¼ cups

### Ingredients:

- 2 cups (250 mL) of chopped fresh rhubarb
- 1 pint of raspberries
- ¼ cup (60 mL) local honey
- ¼ cup (60 mL) freshly squeezed lemon juice
- Zest of half a lemon
- Pinch of sea salt

### How To Make:

1. Combine all ingredients in a medium saucepan over high heat; bring to a boil, stirring occasionally. Turn down to medium-low heat.
2. Simmer, stirring occasionally until rhubarb is very tender and the mixture begins to thicken, about 8 to 10 minutes. If you like it less chunky, press down on big chunks with the back of a wooden spoon until no big chunks remain.
3. Cool completely. Place in a container and refrigerate up to 1 week.

Optional: Stir in 1 tablespoon Grand Marnier when starting to heat.