

Rhubarb Ice

4-6 cups rhubarb, chopped

lemon juice, to taste

4-6 cups sugar



Combine rhubarb and sugar in saucepan. Cook, stirring so sugar doesn't burn. Rhubarb juices should start to fill the pan. Continue cooking and stirring occasionally until rhubarb pieces begin to fall apart, like a rhubarb sauce. Pour into a blender to smooth out more if you like, or pour directly into a freezer safe container. Taste the sauce and add lemon juice or sugar, to taste. Put container in freezer, uncovered. Stir once after 1-2 hours, and place the cover on to seal. To serve, remove from freezer with enough time to allow the ice to soften. Scoop out and enjoy. Comments: My wife developed this complicated recipe last year. A 1-to-1 ratio of sugar to rhubarb seems a lot, but you'll have to adjust it to your own preference. After all, it's just a guideline. You're supposed to make it your own recipe. Unfortunately (or fortunately, depending on how sugar-concerned you are) most rhubarb recipes call for ample amounts of sugar to balance out the tartness. This recipe is also easy to adjust to how much rhubarb you have.

