

Rhubarb Salsa

*from **In Our Grandmothers' Kitchens***

Ingredients:

2 cups finely chopped rhubarb
1/2 inch ginger root, peeled and chopped finely
3 to 4 tablespoons minced sweet onion (e.g., red onion or Vidalia)
1 clove garlic, minced
1 yellow bell pepper, finely chopped
1 jalapeno pepper, seeded and chopped
1 handful cilantro, chopped
the juice of 1 lemon or 1 lime
2 teaspoons honey
salt to taste (about 1 teaspoon)

Instructions:

Place the rhubarb and ginger in a stainless-steel sieve or colander. Place them in a pot of boiling water. Leave them in until the rhubarb begins to soften (about 1 minute; you don't want it super crunchy, but you don't want mush, either).

Remove the rhubarb mixture from the boiling water, still in the sieve, and pour cold water over it briefly to stop it from cooking longer. Drain again. Let the rhubarb sit in the sieve with a couple of ice cubes to keep the cooling process going.

In a bowl combine the onion, the garlic, the peppers, and the cilantro.

In a small bowl combine the citrus juice and the honey. Stir in the salt. Add the drained rhubarb mixture (make sure to take out any remaining ice). Mix well.

Refrigerate the salsa for at least an hour before serving. Serve with chips or crackers and cream cheese, or with chicken, pork, or fish. Makes about 2 cups.