

Rhubarb-Bacon Compost

from In Our Grandmothers' Kitchens

Ingredients:

4 slices bacon
2 cups sweet onion slices
2 cups finely chopped rhubarb
3 tablespoons cider vinegar
3 tablespoons maple syrup
1/2 teaspoon fresh thyme
1 teaspoon (maybe a little more!) fresh chives

Instructions:

Fry the bacon in small pieces. Add the onion, and cook over low heat, stirring occasionally, for about 15 minutes, until the onion starts to caramelize, stirring frequently. Add the rhubarb, the vinegar, and the maple syrup. Continue to cook, stirring occasionally, until the rhubarb softens and most of the liquid evaporates. The timing on this stage will vary depending on the toughness of your rhubarb. When I made the compote, breaking down the rhubarb took about 10 minutes.

Remove from heat and cool to room temperature. Stir in the herbs, and refrigerate until ready to use. Serve with cheese.

Makes about 1-1/2 cups.