



From the kitchen of Chef Amanda Saab

Strawberry Rhubarb Crumble

Ingredients:

For the filling:

- 1 lb. rhubarb stalks, trimmed and sliced
- ½ lb. strawberries, hulled and cut into quarters
- ½ cup granulated sugar
- 1½ Tbsp. cornstarch
- 1 tsp. vanilla extract
- Juice and zest of one lemon

For the topping:

- ¾ cup all-purpose flour
- ½ cup packed light brown sugar
- 2 Tbsp. granulated sugar
- 1 tsp. kosher salt
- 6 Tbsp. unsalted butter, cut into small cubes
- ¾ cup old-fashioned rolled oats
- ½ cup chopped pecans or walnuts

Process:

To prepare the filling: In a large bowl, combine the rhubarb, strawberries, sugar, cornstarch, vanilla, lemon juice and lemon zest. Stir until the fruit is evenly coated with the sugar mixture, and the sugar mixture is no longer white. Place in a buttered baking dish.

To prepare the topping: In the bowl of a food processor, combine the flour, brown sugar, granulated sugar and salt. Process until well combined, about 30 seconds. Add the cold butter and pulse until the mixture resembles coarse crumbs, with a few pea-sized clumps of butter within. Add in the oats and chopped pecans.

Spoon the topping over the fruit. Bake in a 350°F oven for 45-55 minutes, until the fruit is bubbling around the edges and the topping is golden brown. Cool and enjoy with ice cream or whipped cream.

