

# Versatile Rhubarbecue Sauce

We feature country-style pork ribs here, but this recipe is so versatile. Works well with chicken, meatballs as a party appetizer, as a stir-fry sauce, on burgers/veggie burgers - make the sauce alone & reduce it to desired thickness in a pot on the stove & keep it handy as a go-to for summer cooking. Local strawberries & rhubarb are in season in CT in June, but both freeze well, so pick up some extras to use later in the summer! To freeze, cut rhubarb into 3" pieces & destem and halve the strawberries, then freeze them flat on a tray for an hour or so to prevent the pieces from sticking together, then bag them up for storage in the freezer.

## INGREDIENTS & DIRECTIONS

### Sauce:

- 3 cups sliced rhubarb, fresh or frozen (about 7 stalks)
- 2 cups fresh strawberries, halved
- 2-3 tablespoons olive oil
- 1 medium onion, chopped (any variety)
- 1 cup packed brown sugar
- ¾ cup ketchup
- ½ cup red wine vinegar
- ½ cup bourbon
- ¼ cup reduced-sodium soy sauce
- ½ cup honey
- 2 tablespoons Worcestershire sauce
- 2 teaspoons garlic powder (minced fresh garlic works too)
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon coarsely ground pepper

### Ribs:

- 3 to 4 pounds boneless country-style pork ribs
- 1½ teaspoons salt
- 1½ teaspoons paprika
- 1 teaspoon coarsely ground pepper



*Recipe adapted via Taste of Home*

Preheat oven to 325°.

Mix salt, paprika & pepper; sprinkle over ribs. Refrigerate, covered, while preparing sauce.

In a large saucepan, combine rhubarb & strawberries; add water to cover. Bring to a boil.

Cook, uncovered, 8-10 minutes or until rhubarb is tender.

Drain; return to pan. Mash until blended.

In an ovenproof Dutch oven or heavy oven-safe pot or pan, heat 1 tablespoon oil over medium heat.

Brown ribs in batches, adding additional oil as needed. Remove from pan.

Add onion to same pan; cook and stir 4-6 minutes or until tender. Add remaining ingredients; stir in rhubarb mixture.

Return ribs to pan, turning to coat. Bring to a boil. Cover & bake 2 hours or until ribs are tender.

Bake, uncovered, 30-35 minutes or until sauce is slightly thickened.

## Market Shopping List

*\* Availability changes as the seasons change so while it's in season, buy it local!*

- Ribs - Proctor Hall Farm
- Rhubarb\* - 18th C. Purity, Apis Verdi, Colgan, Wayne's Organic (early June)
- Garlic - 18th C. Purity, Apis Verdi, Blueberry Hill Organic, CT Valley, Oxen Hill, Riverview, Wayne's Organic (July-Oct)
- Garlic Scapes\* - Apis Verdi, Wayne's Organic (early June)
- Olive Oil - Ariston, Capa di Roma (June-Oct)
- Onion - 18th C. Purity, Bluebird Hill, Blueberry Hill Organic, Colgan, Easy Pickin', Oxen Hill, Riverview, Wayne's Organic
- Strawberries\* - 18th C. Purity Farm, Bluebird Hill, Blueberry Hill Organic, Easy Pickin', Oxen Hill
- All other ingredients & seasonings are available at **Highland Park Market of Coventry** - Bring this recipe in for a **FREE** 1 pound box of Domino brown sugar through June 9, 2018. (PLU 15)

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