

Amy's Rhubarbecue Sauce

I created this recipe in July 2006 at our family farm in North Dakota where rhubarb grows in great abundance. I remember eating a lot of rhubarb desserts when I was a child, but my mom never used rhubarb in savory dishes. I first tasted barbecue sauce made with rhubarb at a farmer's market in San Jose, California in 2001. The chef declined to tell me what was in his sauce, and I spent years thinking I should try to re-create it. The inspiration for creating my own version came about as we were planning a Myrdal family reunion in North Dakota at which we were going to serve grilled pork tenderloin to 65 relatives. The barbecue sauce turned out to be a big hit with the grilled pork tenderloin.

YIELD: 7 cups, 28 ¼-cup servings | **PREPARATION TIME:** 1 hour



2 tablespoons olive oil
1 large yellow onion, diced
1 teaspoon red chili flakes
1 cup water
6 cloves garlic, minced
6 cups chopped rhubarb
1 teaspoon salt
1 teaspoon freshly cracked black pepper
1 (12-oz.) can tomato paste
½ cup clover honey
½ cup light brown sugar
¼ cup vinegar
2 tablespoons soy sauce
2 teaspoons yellow mustard
1 teaspoon dried oregano
1 teaspoon dried thyme
¼ teaspoon Tabasco sauce

1. Heat olive oil in a large saucepan over medium high heat. Add onions and cook until onions start to soften and become translucent.
2. Once the onions start to brown, add the water and garlic and cook until you can smell garlic in the air. Then add the rhubarb, reduce heat to low, and cook until the rhubarb has softened.
3. When the rhubarb is soft and falling apart, add the tomato paste, honey, brown sugar, vinegar, soy sauce, mustard, dried herbs, and Tabasco. Cook, covered, for another 10 minutes.
4. The sauce can be used immediately or stored in the refrigerator for up to two months.