A close up of a necklace

Description automatically generated

**Oatmeal Rhubarb Cookies**

½ cup butter, softened

¾ cup brown sugar, firmly packed

½ cup white sugar

2 eggs

1 tsp. vanilla

1 ¾ cup all-purpose flour

1 tsp. baking soda

1 tsp. ground cinnamon

½ tsp. salt (optional)

2 cups quick or old-fashioned oatmeal, uncooked

3 cups rhubarb, finely chopped

In a large bowl, beat butter and sugars until creamy. Add eggs and vanilla. Beat well. In a separate bowl, combine flour, baking soda, cinnamon and salt. Mix well. Add oats and rhubarb. Drop onto cookie sheet and bake at 375° for 8-10 min or until done.

Variation: Spread mixture on a greased 10-in pie plate or 9x13 in pan. Bake at 375° for ½ hr.

**Rhubarb Bread**

1 cup buttermilk

1 ½ cup packed brown sugar

1 egg

2/3 cup oil

2 ½ cup flour

1 tsp. salt

1 tsp. baking soda

1 tsp. vanilla

1 ½ cup chopped rhubarb

½ cup chopped nuts

½ cup sugar

1 Tbsp. butter, softened

Mix buttermilk, brown sugar, egg and oil in mixing bowl. Add flour, salt, baking soda and vanilla and blend. Stir in rhubarb and nuts.

Pour into tow loaf pans (9x5x3 inches) that have been greased and lightly floured. Combine sugar and butter, and crumble half over top of each pan. Bake at 350º for 60 minutes or until toothpick inserted in center comes out clean.

**Orange Rhubarb Muffins**

2 cups flour

¾ cup sugar

1 ½ tsp. baking powder

½ tsp. baking soda

1 tsp. salt

¾ cup chopped pecans

1 large egg

¼ cup vegetable oil

2 tsp. grated orange peel

¾ cup orange juice

1 ¼ cup rhubarb, chopped fine

Preheat oven to 350ºF. Combine all dry ingredients. Beat egg and oil together. Add orange peel and juice to egg/oil mixture. Then add the liquid mixture to the dry ingredients. Add the rhubarb. Fill prepared muffin pan ¾ full and bake for 25-30 minutes.

**Grilled Rhubarb Dessert Salsa**

1 stalk rhubarb (4 oz.)

1 ½ cups strawberries, chopped

2-3 tbsp. raspberry preserves/jam

Snipped fresh basil

Brush rhubarb with oil. On an outdoor grill or indoor grill pan, grill rhubarb directly over high heat for about 5 minutes or until lightly charred and softened, turning frequently. Chop rhubarb. In a bowl, stir together strawberries and preserves/jam. Stir in rhubarb and snipped fresh basil to taste. Serve with cinnamon pita chips, over pound cake, angel food cake, or vanilla ice cream.