

Rhubarb Tops In Ice Cream

Have you ever made rhubarb ice cream? According to those who have, it's the most delicious way to serve rhubarb, and about the best ice cream in existence. In addition, it has a delicate party pink color.

Rhubarb Ice Cream

- 2 cups diced rhubarb
- 1-2 cup sugar
- 1 cup heavy cream
- 2 well beaten, eggs
- 1-2 cup top milk
- 1 cup light corn syrup

Cook rhubarb and sugar in a double boiler until soft. Add no water. Cool. Whip cream, mix in eggs, milk and syrup. Fold in rhubarb and juice. Freeze at lowest temperature in your refrigerator or freezer.

When you have the oven on some day soon and need a simple, hearty, yet delicious dessert, slip this one in:

Rhubarb Crumb Squares

Serves 4

- 1 cup Graham cracker crumbs or fine dry bread crumbs
- 3-4 cup sugar
- 1-8 teaspoon cinnamon
- 1 tablespoon grated orange peel
- 3 tablespoons butter or margarine
- 1 lb. rhubarb (3 cups cut)

Combine crumbs, sugar, cinnamon and orange peel. Melt butter. Mix with crumbs. Alternate layers of rhubarb and crumb mixture in greased baking dish. Press crumbs down firmly with spoon.

Bake in moderate oven. (350°) until rhubarb is tender, about 40 minutes. Cut in squares. Serve hot or cold with cream.

Rhubarb pie is the reason rhubarb is called pie-plant. And a very good reason. Here's a variation with strawberries adding their bit of springtime flavor. Roses were never rosier:

American Beauty Pie

Serves 4 to 6

- 4 cups rhubarb, cut in 1" pieces
- 1 cup strawberries
- 3-4 cup white sugar
- 1-3 cup brown sugar
- 6 tablespoons flour
- Grated rind 1 orange
- 1-8 teaspoon nutmeg
- Pastry for double crust pie

Prepare rhubarb. Crush strawberries with fork. Mix strawberries with all ingredients except rhubarb. Alternate layers of rhubarb and strawberry mixture in pastry lined pie plate. Cover with pastry top and bake at 450° for 10 minutes, then reduce heat to 350° for 30 minutes longer.