

# Rhubarb Salsa

Rhubarb is ready for harvest and here is a great recipe that will be the talk of your next BBQ. Serve as a dip with corn chips or over grilled meat – YUM – YUM !

1 cup granulated sugar  
½ cup water  
2 tablespoons finely shredded orange peel  
6 cups Rhubarb, cut into ½ inch pieces  
½ cup green bell pepper, diced  
¼ cup sweet onion, finely chopped  
⅓ cup red onion, finely chopped  
1 jalapeno pepper, seeded and minced  
2 tablespoons honey  
2 tablespoons lemon juice  
1 teaspoon fresh ginger, grated

In a medium, non-stick sauce pan, combine sugar, water and orange peel. Bring to a boil.

Add chopped Rhubarb and reduce heat to medium. Simmer gently until the Rhubarb is tender, about 10 minutes.

Remove from the heat and allow to cool to room temperature.

When cool, add remaining ingredients. Mix well. Serve chilled or at room temperature.