# RECIPE

## Pucker Up! It's Rhubarb Season

### Strawberry, Rhubarb and Mint Salad

Ingredients

2 tablespoons corn syrup
1 teaspoon finely grated lemon zest
½ vanilla bean, halved lengthwise, seeds scraped out
¼ cup extra virgin olive oil
1 medium stalk rhubarb (about 3 ounces), trimmed, and cut into 3" long pieces
1 cup sliced, fresh strawberries, chilled
20 fresh mint leaves, gently torn into pieces
Sea salt and freshly ground black pepper

To make the dressing, whisk together the corn syrup, lemon zest, and vanilla bean seeds. Slowly whisk in the olive oil. Set aside.

Preheat the oven to 400 degrees. Cut the 3" rhubarb pieces into 1/3 " thick. Place these strips onto a foil-lined, rimmed baking sheet, drizzle with honey and toss to coat. Roast in the oven for only 3 ½ to 4 ½ minutes until just a little soft...be careful not to overcook...rhubarb will turn mushy very quickly. Take the baking sheet out of the oven and cool.

Assemble the salad just before serving. Toss the strawberries and rhubarb together in a medium size bowl. Add the torn mint and a few tablespoons of dressing. Sprinkle the sea salt and black pepper over the top and very gently toss. Place a scoop of the salad in the center of a salad plate and serve. Serves 4 – 6.