

Rhu-Barb-Be-Cue Sauce
Chef Jon Emanuel, Project Angel Heart

At Project Angel Heart, we receive hundreds of pounds of donated rhubarb each summer. One can only make so much rhubarb pie, so we have to get creative. We use rhubarb not only in desserts, but also for savory applications, such as this barbecue style sauce we like on pork, chicken and turkey. This sauce would also go great with duck and even lamb, which we normally don't serve to our clients.

1 qt Rhubarb, diced
1 C Dates, pitted
1 T Ginger, grated
6 C Apple cider
2 C raw Onion, diced then caramelized
½ C raw Garlic cloves, whole, roasted
2 C plain, unsweetened Apple butter
1 T Dry Mustard
2 T Cumin, ground, toasted
1 T Coriander, ground, toasted
2 tsp Cinnamon
1 tsp Clove
2 tsp Allspice
2 T Paprika
Cayenne to taste
¼ C Cider Vinegar
3 T Molasses
½ tsp Liquid Smoke
Salt to taste
Black Pepper to taste

Add rhubarb, dates and ginger to a medium sauce pan and add some of the cider just to cover. Bring to a simmer over medium heat and reduce, stirring briskly on occasion, until rhubarb and dates are softened and falling apart and mixture thickens. Add remaining ingredients and bring to a simmer for about 10 minutes. Puree with a hand mixer, adding more cider to thin as needed. Season to taste.