

Stewed Rhubarb



Makes: 6+ servings

Cook time: 10 minutes

Equipment

[Chefs knife](#)

[Chopping board](#)

[Saucepan](#)

[Mason jar](#)

Ingredients

- 500g Rhubarb stalks, cut to 3cm (1 inch)
- 3 tbsp Elderflower cordial
- 95g caster sugar

Instructions

1. Place your saucepan on a medium heat then add the **rhubarb**, **cordial** and **sugar**.
2. Bring to the boil then reduce to a simmer, simmer for about 4-6 minutes depending on how firm you would like your **rhubarb** to be.
3. Spoon the **stewed rhubarb** into a mason jar and allow to cool, once cool close the jar tightly.

Tips

Be careful not to boil the **rhubarb** for too long as it will fall apart pretty easily. Also try not to stir the pan too often as this will encourage the **rhubarb** to fall apart.