

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Strawberry-Rhubarb Tart (Card 1 of 2)

The Filling

2 pounds rhubarb
1/3 C. sugar
1/2 grapefruit, peeled, sliced, then coarsely chopped
Juice of 1/2 lemon
1/8 tsp. allspice
4 tsp. Campari

The Topping

2 baskets fresh strawberries (about 1/2 pound)
1/4 C. sugar
1 tsp. anise seed, freshly chopped

The Glaze

1 Tbsp. maple syrup
2 tsp. balsamic vinegar

Wash the rhubarb and cut off any bruised or green ends. Cut it into 1-inch pieces, and put in a saucepot with sugar, grapefruit, lemon juice, and allspice. Let it cook slowly over low heat, covered, until the rhubarb releases its juice. After about 20–30 minutes, remove the lid, raise the heat some, and let the mixture cook, bubbling gently, until it thickens into a paste, approx. 30–45 minutes. Be careful not to have the heat so high that the rhubarb burns. Once it has thickened, remove from the heat and stir in the Campari.

While the rhubarb cooks, make the dough (recipe on the next page) and bake it empty about 20–25 minutes at 375 degrees, as directed.

Wash and core the strawberries. Large ones may be cut in half. Place the berries in a bowl with the 1/4 C. of sugar and the anise seeds. Let the berries sit while the rhubarb cooks and the tart bakes.

After the tart has baked, allow it to cool in the pan for 15–20 minutes or more. Then spread the rhubarb mixture in the bottom of the tart shell. Drain the berries, reserving the liquid, and arrange them densely on top of the rhubarb.

Put the reserved liquid (approx. 1/4 cup) in a small saucepot, add the maple syrup and balsamic vinegar, and cook briefly until it thickens. Drizzle this syrup over the strawberries. Remove the outside of the tart pan, and place the tart (on its metal bottom) on a plate for serving.



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Strawberry-Rhubarb Tart (Card 2 of 2)

The Dough

1 tsp. grated lemon peel
1 C. unbleached white flour
1/4 C. whole-wheat flour
Pinch of salt
2 Tbsp. white sugar
1/2 C. unsalted (sweet) butter, cut into 8-10 pieces
1 tsp. vanilla extract
1 tsp. water

Preheat oven to 375°.

Combine the grated lemon with the flours, salt, and sugar, and then cut in the sweet butter with 2 knives or a pastry cutter until a fine meal is formed. (A food processor may be used for this by pulsing.)

For tart dough, it also works to use your hands. If right-handed, cup some flour and butter in both hands, then transfer it to your left hand with the palm up and fingers flat and outstretched. Move the heel of your right hand down and away against the mixture, pressing the butter flat between the fingers of your left hand, and the heel of your right palm. Repeat as needed to make a mixture with a fine crumb.

Once the crumb mixture is formed, lightly toss with the vanilla and water. This is not intended to form a dough, but a "crumble." Using a 9-inch tart pan with a removable bottom, press the mixture evenly against the sides and bottom. I like to press it into the sides first, using both thumbs, being careful to make the bottom of the sides as narrow as the top of the sides. At first the dough should go up past the top of the sides, and then you can use your thumb to pinch off the dough so that it is level with the sides. Then use all the scraps and the remaining crumble to cover the bottom of the pan.

For the rhubarb tart, bake the shell empty of filling. As a precaution, poke a few holes with a fork in the bottom of the tart shell so it doesn't puff up.

Bake the tart shell in a 375-degree oven for 25 minutes or so until it is aromatic and the sides of the tart have pulled away from the edge of the pan. The tart shell does not need to brown; it is actually a bit overdone if it does.

[This recipe is on pp. 275–278 of *Tomato Blessings and Radish Teachings: Recipes and Reflections* by Edward Espe Brown, buddhist monk and a founder of the famous vegetarian restaurant in San Francisco, Greens. The cookbook was published in 1997 by Riverhead Books.]

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