

Local Rhubarb Crisp

with Pine Nut Topping

Serves 6

Fruit

3	#	Rhubarb, trimmed, cut into ½" pieces
1/2	C.	Sugar
1/2	C.	Brown sugar
Juice 1 lemon		
1/4	C.	Water
1/2	tsp.	Ground cardamom
1	ea.	Vanilla bean, split
2	pint	Strawberries, hulled and quartered

Topping

1/2	#	Cold butter, cut into cubes
1/2	C.	All purpose flour
1	C.	Brown sugar
1/2	tsp.	Ground cinnamon
1	tsp.	Chopped fresh thyme
1 1/2	C.	Pine nuts

1. Combine all ingredients except strawberries in a non-reactive pot. Bring to one boil and immediately remove from heat. Remove vanilla bean and stir in berries.
2. Place mixture in a buttered casserole dish (about 3 qt.) or six large individual casserole dishes.
3. Scatter topping over fruit. Press down lightly.
4. Bake in a 375° oven until golden brown and bubbly, 30 to 45 minutes.

1. Place all ingredients in a food processor bowl. Pulse until well-combined and small chunks/large crumbs.
2. Spread over fruit filling.