

Rhubarb Ginger Sauce

A delicious rhubarb ginger sauce that is super over ice cream, Greek yogurt and anything else you can think of.

Ingredients:

- 6 cups rhubarb, cubed
- 1 1/2 cups sugar
- 1/4 cup crystallized ginger, diced
- 1/2 cup water

Directions:

Mix the following in a large saucepan: rhubarb, sugar, crystallized ginger and water.

Heat over medium heat until the mixture starts to boil. Turn the heat to medium-low and simmer until the rhubarb breaks down and most of the liquid has evaporated.

*Adjust sugar and/or ginger to taste.

