

RHUBARB CRISP

I just got off the phone with my friend Sherry Adams, and I have wonderful news for all of you rhubarb lovers....the rhubarb is ready for picking. I checked with Sherry a couple of weeks ago, to see how her crop was doing, and she said with all the cold weather it wasn't quite ready then...but it is now! I know that some of you have your own little patches of rhubarb, but Sherry has the best rhubarb, and lots of it, and she picks it, washes it, and even delivers it to town. My co-workers and I bought 3 to 4 pounds of it at a time, and when the season was just about to end, we bought more and cut it up and froze it so we could have rhubarb all Winter long. My recipe this week is a rerun from last year, but it is so easy and so delicious that I wanted to share it with any of you who might have missed it the first time. Oh, I almost forgot, if you need rhubarb, call Sherry at 274-2368, and look for her ad in the **INDEPENDENT**.

4 cups diced rhubarb
3/4 cup sugar
1 box yellow cake mix, dry
1 stick butter, melted
1 small box strawberry jello, dry
1/2 cup water

Spray oil on bottom and sides of a 9 x 13 inch cake pan. Place rhubarb in bottom of pan. Sprinkle with sugar and dry jello. Sprinkle dry cake mix on top of this and then drizzle melted butter and water over the top of it all. Bake at 350 for 50-55 minutes. Serves 10 to 12.

HELPFUL HINTS: I melt the butter in the microwave, and when it has cooled just a little, I add the 1/2 cup of warm water to it and then drizzle it over the cake.

I discovered that if I made little ditches, with a fork, on top of the dry cake mix, the butter and water mixture covered the cake mix better, and didn't run off to the sides.

This is so good served with vanilla ice cream, or Dairy Queen soft serve, or Cool Whip.

Food for Thought: Prayer is the mortar that holds our house together.
(St. Teresa of Avila)

Pray for Peace!