

Rhubarb Sauce

Taste of Home Light & Tasty - April/May 2007

Bake Time:

3 cups fresh or frozen rhubarb

1/3 cup orange juice

1/3 cup sugar

1 tablespoon cider vinegar

In a small saucepan, bring the rhubarb, orange juice, sugar and cider vinegar to a boil.

Reduce the heat. Cover and simmer for 8 to 12 minutes or until rhubarb is tender.

Serve warm.

Yield: 1 1/2 cups sauce

Per Serving (excluding unknown items): 294 Calories; trace Fat (0.5% calories from fat); 1g Protein; 75g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit; 4 1/2 Other Carbohydrates.