

Grilled Rhubarb

*from **In Our Grandmothers' Kitchens***

I apologize for the vague proportions in this recipe! My mother and I ate about 4 pieces of rhubarb each, but people with bigger appetites would probably eat many more. So I leave the decisions to you.....

Ingredients:

rhubarb to taste--washed, trimmed, and cut into 3-inch pieces
sugar as needed

Instructions:

Rinse the rhubarb pieces well and barely drain them. Leave a little water adhering to them so that the sugar will stick to them.

Pour sugar into a flat bowl, and roll the pieces of rhubarb in it.

Grill on foil over a not-too-hot grill, turning from time to time, until the sugar melts and the rhubarb starts to soften but doesn't completely lose its texture. On my grill this took about 15 minutes, but I am NOT a reliable griller. Keep an eye on your rhubarb and pay no attention to me!

Remove and serve.