

**Rhubarb Ginger Mostarda with Goat Cheese – makes 2 cups**

Our rhubarb came from a planting that our 80 year old neighbor started when he was farming to feed his family in the 1950’s. Its reddish gold stalks are particularly prolific, and when I owned the bakery springtime meant rhubarb pies, muffins, breads, and cobblers. Rhubarb’s tart flavor is usually matched with loads of sugar, but I lean towards more savory applications for this beautiful vegetable. There is just enough sugar in this recipe to balance the tartness, and make it pair perfectly with cheeses, meats and other vegetables.

Relish

½ cup sugar

¼ cup fresh lemon slices

¼ cup cider vinegar

2 Tablespoons water

2-3 Tablespoons fresh ginger peeled and finely diced

2 star anise pods or 1 cinnamon stick

1 teaspoon mustard seeds

½ teaspoon salt

2 cups diced Rhubarb stalks

For Serving

4-6 ounces plain goat cheese or cream cheese

Crackers or bread

* Combine everything except rhubarb in a sauce pot and bring to a boil.
* Add rhubarb, and cook for 2-3 minutes. Turn off the heat, and allow to steep for at least 30 minutes.
* Remove star anise, squeeze and remove lemon, and mash rhubarb with a fork. Serve on top of goat cheese and crackers. Or serve on grilled pork, in chicken salad, farro salad, on top of vanilla yogurt, ice cream, or on open faced goat cheese sandwiches.
* Will keep in the fridge for several weeks.