

## Rhubarb Apple Sauce

1 lb Rhubarb

2 lb Apples (Sweeter apples go well with the rhubarb, but you can use any apple. If using a tarter apple, add more sugar to taste.)

¼ Cup Water

½ Cup Sugar

1 tsp Cinnamon

¼ tsp Ginger

¼ tsp Nutmeg

¼ tsp Allspice

1. Wash and trim rhubarb into ½ inch chunks.
2. Wash and cut apples into ½ inch chunks. (I don't bother peeling my apples, but if you prefer, you can peel yours before cutting up.)
3. Add rhubarb, apples, sugar, and water to a pot. Bring to a boil, and then turn down and let it simmer for about 45 mins to an hour. Once the rhubarb and apples are cooked down, add the spices.
4. Serves warm or cold. Goes great with pork!
5. Enjoy!