

## Strawberry Rhubarb Crisp

Serves 6 to 8

### Ingredients

- 4 cups fresh rhubarb, 1-inch diced (4 to 5 stalks)
- 4 cups fresh strawberries, hulled and halved
- 1/2 cup granulated sugar
- 2 teaspoons grated orange zest
- 1/4 cup tapioca
- 1/2 cup orange juice
- 2/3 cup all-purpose flour
- 2/3 cup old-fashioned or quick-cooking (not instant) oatmeal
- 1/3 cup dark brown sugar, lightly packed
- 2/3 cup chopped pecans
- 1/2 teaspoon kosher salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 8 tablespoons (1 stick) cold unsalted butter, diced



### Procedure

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Toss the rhubarb, strawberries, granulated sugar, orange zest, tapioca, and orange juice together in a large bowl.
3. Pour the mixture into the baking dish.
4. Combine the flour, brown sugar, oatmeal, pecans, salt, cinnamon, and nutmeg. Using a pastry blender, blend in butter until mixture resembles very coarse crumbs.
5. Sprinkle the topping over the fruit, covering it completely,
6. Cover baking dish and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake uncovered for 1 hour, until the fruit is bubbling and the topping is golden brown.

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## Strawberry Rhubarb Crisp

Serves 3 to 5

### Ingredients

- 2 cups fresh rhubarb, 1-inch diced (4 to 5 stalks)
- 2 cups fresh strawberries, hulled and halved
- 1/4 cup granulated sugar
- 1 teaspoon grated orange zest
- 2 Tablespoons tapioca
- 1/4 cup orange juice
- 1/3 cup all-purpose flour
- 1/3 cup old-fashioned or quick-cooking (not instant) oatmeal
- 1/4 cup + 1 Tablespoon dark brown sugar, lightly packed
- 1/3 cup chopped pecans
- 1/4 teaspoon kosher salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 4 tablespoons (1/2 stick) cold unsalted butter, diced



### Procedure

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Toss the rhubarb, strawberries, granulated sugar, orange zest, tapioca, and orange juice together in a large bowl.
3. Pour the mixture into the baking dish.
4. Combine the flour, brown sugar, oatmeal, pecans, salt, cinnamon, and nutmeg. Using a pastry blender, blend in butter until mixture resembles very coarse crumbs.
5. Sprinkle the topping over the fruit, covering it completely,
6. Cover baking dish and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake uncovered for 1 hour, until the fruit is bubbling and the topping is golden brown.

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