

## **Rhubarb salad dressing**

2 cups chopped rhubarb

1/2 cup sugar or honey (little less than 1/2 cup if using honey)

1/4 vinegar

3/4 oil

2-3 tablespoons green onion (chopped fine)

1- 1/2 teaspoons Worcestershire sauce

1/4 teaspoon salt

Cook rhubarb, sugar and vinegar over medium heat until soft. Drain in sieve saving the liquid. discard pulp. To 6 tablespoons of this juice add remaining ingredients. Shake in jar or whisk together. chill at least one hour before serving

**Should have enough rhubarb left over for a rhubarb crisp or some rhubarb sauce over ice cream!!!**