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RHUBARB CRISP WITH BUTTERMILK ICE CREAM

"While my sister was visiting me, we had dinner at Asher Restaurant in nearby Roswell," writes Terry Taylor Suwane, Georgia. "She loved the meal — the rhubarb crisp with buttermilk ice cream in particular. I'd love to surprise her by making this dessert the next time she's in town."

Rhubarb

24 ounces fresh rhubarb, trimmed, cut into 1/2-inch pieces (about 5 cups)
 2/3 cup sugar
 2 tablespoons all purpose flour
 1 tablespoon unsalted butter, melted
 1/2 teaspoon grated orange peel
 1/2 teaspoon ground cinnamon

Streusel

2/3 cup (packed) golden brown sugar
 1/3 cup chopped toasted walnuts
 1/4 cup all purpose flour
 2 tablespoons unsalted butter, melted

Buttermilk Ice Cream

For rhubarb:

Preheat oven to 375°F. Mix all ingredients in large bowl to combine. Divide mixture among six 1-cup ramekins. Place ramekins on large baking sheet and bake rhubarb 10 minutes.

Meanwhile, prepare streusel:

Mix golden brown sugar, chopped walnuts, flour, and butter in medium bowl. Crumble streusel over rhubarb, dividing equally. Bake until rhubarb mixture is bubbling and streusel is golden brown, about 20 minutes.

Serve crisps warm with a scoop of Buttermilk Ice Cream.

Makes 6 servings.

Bon Appétit

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R.S.V.P.

Asher Restaurant, Roswell, GA

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