



Rhubarb

Growing your own Rhubarb is EASY!

What you'll need:

Rhubarb Plants
T&C Soil Enhancer
Fertilome Root Stimulator

Optional: Save-a-Tree Plant Food



Step 1: Choose a sunny area that gets at least 6 hours of sunlight each day.

Step 2: Dig hole at least six inches wider, but no deeper, than pot. If planting more than one, space 3 to 5 feet apart.

Step 3: Set plant in hole at same depth it is growing in pot.

Step 4: Backfill with soil mixed 50/50 with *T&C Soil Enhancer*. Good drainage is essential in growing rhubarb.

Step 5: Water in with *Fertilome Root Stimulator* solution (according to directions on bottle). Thereafter water with plain water when soil surface is dry.

Step 4: Feed your rhubarb once a year in early spring with *Save-A-Tree* plant food.

Step 5: Enjoy your harvest.

Don't cut stalks the first year to allow plant to become established. One light picking may be taken during the year following planting if the plants are vigorous. Beginning the second year following planting, the entire plant may be harvested. When harvesting rhubarb, the first step is to cut the stalks at the soil line or simply pull them out individually. All of the stalks of a plant may be harvested at one time, or pulled out selectively over a 4-6 week period. After the stalks are cut, remove the leaves, as they can be poisonous.

(Recipes on reverse side)

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Rhubarb Recipes

Rhubarb Crunch

Crumb topping:

1 c. sifted flour
3/4 c. uncooked rolled oats
1 c. brown sugar, firmly packed
1/2 c. melted butter or margarine
1 tsp. cinnamon

Fruit mixture:

4 c. diced rhubarb
1 c. sugar
2 Tbls. cornstarch
1 c. water
1 tsp. vanilla

-Preheat oven to 350 F.

-Mix together crumb topping ingredients until crumbly. Press half of crumbs in greased 9" layer pan.

-Cover with rhubarb.

-In small saucepan combine: sugar, cornstarch, water and vanilla. Cook, stirring, until thick and clear. Pour mixture over rhubarb.

-Top with remaining crumbs.

-Bake at 350 F. for 1 hour.

-Cut in squares and serve warm- plain or with whipped cream. Makes 9 servings.

Rhubarb Crisp Bars

These bars are easy to make and taste great warm or cold.

Filling:

3 cups rhubarb, diced small
4 tblsp cornstarch
1 to 1 1/4 cups sugar
1/4 cup water
1 tsp vanilla

Crust:

1 1/2 cup flour
1 1/2 cup oatmeal
1 cup brown sugar
1/4 tsp soda
1 cup margarine or butter, softened



Image from <http://fromcupboardtocupboard.blogspot.com>

Directions:

1. Combine all filling ingredients in a saucepan and cook until thick. Remove from heat and cool.
2. Mix dry crust ingredients together first. Add margarine and mix thoroughly.
3. Scoop 3/4 of the crust mixtures into a 9 x 13 cake pan and pat firmly in the bottom.
4. Pour filling on top of the crust and sprinkle the remaining crust mixture on top.
5. Bake for 30 minutes at 350 degrees. Bars should be lightly browned all over.
6. Cool before cutting.

Can be stored in the refrigerator for several weeks.

Have fun...experiment with replacing some rhubarb with strawberries and adding cinnamon to the crust.