



STRAWBERRY BALSAMIC RHUBARB COMPOTE & BASIL YOGURT CROSTINIS

Recipe by Natural Gourmet Institute

SERVES 6-8

Ingredients:

½ pound rhubarb*, ¼-inch wide slices
½ cup water
2 tablespoons balsamic vinegar
1 tablespoon honey*
Pinch black pepper
1 cup strawberries*, leaves and stems removed, chopped

1 cup yogurt*
1 tablespoon extra virgin olive oil
1 ounce basil*, finely chopped
Pinch salt

½ baguette, thinly sliced diagonally

Directions:

1. In a small pot, combine rhubarb, water, balsamic vinegar, honey, and black pepper. Bring to a boil, then lower heat to simmer, covered. Cook until rhubarb is tender, about 5-7 minutes. Stir in strawberries and cook 3-4 minutes until tender. Remove from heat and let cool to room temperature.
2. In a small bowl, whisk together yogurt, olive oil, basil, and salt.
3. To serve: Spread about ½ a teaspoon of basil yogurt on each baguette slice and top with a generous teaspoon of the compote.

****Ingredients available seasonally at your neighborhood Greenmarket***

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