

## Local Rhubarb Crisp, Pine Nut Topping

Serves 6

### Fruit

- 3 # Rhubarb, trimmed, cut into ½" pieces
- ½ C. Sugar
- ½ C. Brown sugar
- Juice 1 lemon
- ¼ C. Water
- ½ tsp. Ground cardamom
- 1 ea. Vanilla bean, split
- 2 pint Strawberries, hulled and quartered

1. Combine all ingredients except strawberries in a non-reactive pot. Bring to one boil and immediately remove from heat. Remove vanilla bean and stir in berries.
2. Place mixture in a buttered casserole dish (about 3 qt.) or six large individual casserole dishes.
3. Scatter topping over fruit. Press down lightly.
4. Bake in a 375° oven until golden brown and bubbly, 30 to 45 minutes.

### Topping

- ½ # Cold butter, cut into cubes
- ½ C. All purpose flour
- 1 C. Brown sugar
- ½ tsp. Ground cinnamon
- 1 tsp. Chopped fresh thyme
- 1 ½ C. Pine nuts

1. Place all ingredients in a food processor bowl. Pulse until well-combined and small chunks/large crumbs.
2. Spread over fruit filling.