

STRAWBERRY RHUBARB TRIFLE

By Portia Belloc-Lowndes | Les Dames d'Escoffier Chicago Chapter
Yield: 4 pint-size Mason jars or 8 half-pint jars

INGREDIENTS

- About 4 cups cubed angel food cake or pound cake, purchased or prepared at home
- 3 cups strawberries, rinsed, stems removed, sliced, divided
- 1 1/2 cups rhubarb chunks
- 1 fresh lemon
- 1/4 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 pint whipping cream, freshly whipped
- Fresh mint leaves



INSTRUCTIONS

- 01** Dice 1 1/2 cups of the sliced strawberries and the rhubarb. Zest whole lemon; set aside. Squeeze lemon for 2 tablespoons juice; set aside.
- 02** Place rhubarb, lemon juice, sugar and cornstarch in a saucepan. Cook over medium heat about 5 minutes or until rhubarb is tender. If mixture seems too thick, add a tablespoon or two of water. Add the 1 1/2 cups diced strawberries. Cook 1 to 2 minutes longer.
- 03** Layer in each of the Mason jars: Cake cubes, strawberry-rhubarb mixture, whipping cream, fresh strawberry slices. Repeat.
- 04** Put Mason jar lids on and refrigerate until ready to serve. To serve, top each with whipped cream, mint leaves and a little lemon zest.

ZERO-WASTE STORAGE TIPS

- Strawberries stored with stems stay firm longer than those without stems.
- Rinse strawberries in cold water only when you are ready to use them. If you don't use fresh strawberries on the day you purchase them, refrigerate in shallow containers. (They tend to mold faster if stacked atop each other!)
- Can't use them right away? Freeze them. Lightly rinse strawberries, let them dry on paper towels, remove stems then freeze on a cookie sheet. When frozen, transfer them to a freezer-proof container or bag.

