

MINUS8



Ginger Strawberry Rhubarb Crisp **Adapted by Strawberries by Susan Spungen**

Ingredients for the toppings:

1 cup plus 2 tbsp. all-purpose flour
1/3 cup of brown sugar
2 tbsp. granulated sugar
1/4 tsp. cinnamon
1/4 tsp. grounds ginger
1/4 tsp. baking powder
1/4 tsp. coarse salt
1 stick (8 tbsp.) cold butter, cut into pieces
1/3 cup rolled oats
2 tbsp. chopped candied ginger

Ingredients for the filling:

4 cups strawberries, hulled and halved, quartered if large (about 1 pound whole)
1 pound rhubarb, cut into 1/2-inch pieces (about 3 cups)
1/2 cup of granulated sugar
3 tbsp. flour
2 tbsp. Minus8 Vinegar:
grated zest of 1 lemon

Directions:

Make the crumble: in the bowl of a food processor, combined flour, brown sugar, granulated sugar, cinnamon, ground ginger, baking powder and salt and pulse to combine. Add the butter and pulse until the mixture becomes clumpy and looks moist throughout. Add oats and candied ginger and pulse a few times to combine. Transfer to a bowl, cover and refrigerate until ready to use.

Make the filling: Preheat the oven to 375 degrees. In a medium bowl, combine the strawberries, rhubarb, sugar, flour and lemon zest.

Spread the fruit out in a 3-quart baking dish and sprinkle with the topping. Bake for 35-40 minutes or until the fruit is bubbling all over and the topping is golden brown. Let cool slightly before serving.