

Seasonal Eating

Strawberry Rhubarb Crisp

2 cups diced rhubarb, about 3 stalks
6 cups hulled and halved strawberries
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
10 drops red food coloring, optional
zest of one orange
3 tablespoons cornstarch
2 1/4 cups flour
3/4 cup sugar
1/4 + 1/8 teaspoon salt
16 tablespoons butter, melted
1 cup chopped pecans

In a large bowl, stir together rhubarb, strawberries, sugar, salt, vanilla, food coloring, orange zest and cornstarch until there are no more white streaks. Pour into a 9"x13" baking dish. In another bowl, mix together flour, sugar, salt, butter and pecans. Sprinkle over the top of the berry mixture in the pan, breaking dough into small clumps. Bake at 350 degrees for 50 minutes, until browned and bubbly.