

Rabarbar pudding (Rhubarb Pudding)

Ingredients

- 1 lb rhubarb
- 2 packages unflavored gelatin
- 3 cups water
- 1/2 cup white wine
- 2 cups sugar
- whipped cream
- 1 strip lemon peel

Instructions

Cut the rhubarb into 1" pieces and poach 20-25 minutes in the 3 cups of water, 2 cups of sugar and lemon peel. Remove lemon peel and strain. Reserve the rhubarb. Dissolve the gelatin in the liquid. Cool two minutes, then add the white wine and rhubarb. Chill until set. Serve cold. Decorate with whipped cream.