

# **Rabarbar pudding (Rhubarb Pudding)**

## **Ingredients**

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

## **Instructions**

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