



# The Art of Reduction

Strawberry Rhubarb Balsamic Reduction

Makes approx: 1 cup

## Ingredients



- 2 tsp neutral tasting oil (canola, grapeseed, sunflower etc.)
- 1 shallot (diced) [omit is making to put on sweet things]
- 1 cup rhubarb, diced 
- 1 cup strawberries, sliced
- 2 cups balsamic vinegar
- Salt to taste 

Recipe by Kate Racheter

## Instructions

- 1) On medium heat, warm oil in a small saucepan. Add shallots and cook until translucent.
- 2) Add rhubarb and strawberries and sauté for about 2-3 minutes until slightly softened.
- 3) Pour in balsamic vinegar, bring to a boil then reduce to a simmer for 20-30 minutes until the sauce thickens and coats the back of the spoon. Stir often to avoid burning.
- 4) Pour mixture through a fine mesh strainer or cheese cloth lined colander and press out the juices.
- 5) Allow to cool and serve over top of melted brie cheese.

*note that the sweet version without the shallots tastes amazing on brie too but also ice cream, yogurt and chocolate!*

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