

Braised Rhubarb

<http://userealbutter.com/2018/04/02/braised-rhubarb-recipe/>
from *Saveur*

1 1/2 lbs. rhubarb, cleaned and cut into 2-inch pieces
1 cup fresh-squeezed orange juice
1/4 cup honey
1/2 tsp kosher salt
8 pods green cardamom
2 whole star anise
1 vanilla bean, split, seeds scraped
1/2-inch piece of fresh ginger, peeled and thickly sliced

Preheat oven to 400°F. Toss all of the ingredients together in a 9 x 13-inch baking dish. Bake for about 15 minutes, occasionally stirring the rhubarb, until the pieces are tender. Remove from oven and let cool. Serve with vanilla yogurt or vanilla ice cream. Makes 4 cups.