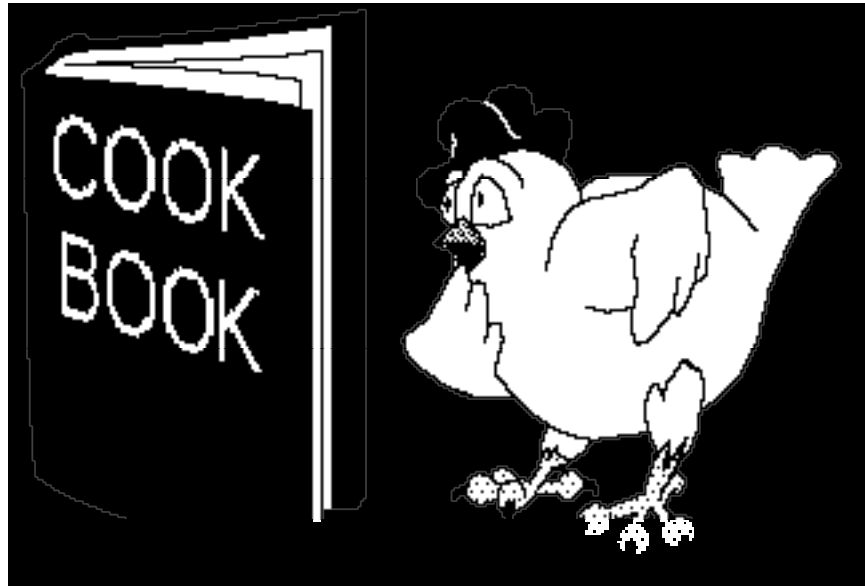


# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
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*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**



## **RHUBARB DUMPLINGS**

### **Sauce:**

3/4 cup packed brown sugar  
1/4-cup sugar  
2 T. cornstarch  
1 cup water  
2 cups sliced fresh/frozen rhubarb  
3 T. butter or margarine

### **Dumplings:**

1 1/4 cup all purpose flour  
1/4-cup sugar  
1 1/2 t. baking powder  
1/3-cup milk  
1/4 cup butter or margarine, melted  
2 t. sugar  
1/2 t. cinnamon

In a 2-quart microwave safe dish, begin making sauce. Combine sugars and cornstarch. Stir in water until smooth. Add rhubarb and butter. Cover and microwave on high for 5 minutes: stir. Microwave 3 minutes longer or until rhubarb is tender and sauce is thickened. Meanwhile, for dumplings, combine flour, sugar, baking powder, milk and butter. Drop batter in 8 mounds around the edge of dish. Cover and microwave on high for 2 minutes (do not lift cover). Rotate a quarter turn, microwave 3 minutes longer or until a toothpick inserted in a dumpling comes out clean. Combine sugar and cinnamon, sprinkle over top. Serve warm. Blueberries may be used instead of rhubarb.

**Reprinted from the April 1999 issue of *The Growing Scene Gazette***