

Spiced Rhubarb sauce for Mackerel from Mary Prior, Rhubarbaria, (Prospect Books, 2008)

Ingredients

450g/1lb chopped rhubarb (small pieces)

8 tablespoons dry cider

A squeeze of lemon

Half a teaspoon each of Salt, Mace, Nutmeg, Cinnamon

4 tablespoons soft brown sugar

Method

Place all the ingredients in a pan and cook over a low flame until soft and puree-like. The sauce can be sieved or pureed if preferred. Add a little more cider if the sauce is too thick for your taste.

