



FARMSTAND CREPES with STRAWBERRY-RHUBARB COMPOTE

Serves 12

Rhubarb has a slightly tangy, earthier taste almost like a beet, enough to balance out the sweetness of strawberries when paired together. We'll make a chutney using both by cooking down the vegetables and fruit to release their natural sugars.

For the Crepes:

- 3 large eggs, room temperature *
- 1 cup whole or 2 percent milk, room temperature *
- ½ teaspoon salt
- 1 tablespoon sugar
- 1 cup all-purpose flour
- 1 teaspoon butter *

In a medium bowl, whisk the eggs and milk. Whisk in the remaining ingredients and let stand for about 30 minutes. Meanwhile, prepare the chutney. When the crepe batter is ready, using a nonstick, 8" to 10" pan, melt the butter over medium heat. When it foams, pour or ladle in about 1/8 cup, or 2 tablespoons of the crepe batter. Lift and swirl the pan so the batter coats the bottom. Replace the pan on the burner and cook until just set and the underside is slightly browned. Using a spatula, flip and cook until the other side is lightly browned. Transfer to a platter. Repeat until all of the batter is used.

For the Compote:

- 1 cup orange juice
- 2/3 cup honey *
- 1 ½ pounds rhubarb stalks, cut crosswise into 1/2-inch slices (to make 4 cups) *
- 1 teaspoon vanilla extract *
- 2 pounds strawberries, stems removed and quartered (to make 6 cups) *

Simmer orange juice and honey in heavy medium skillet over medium heat until reduced by half, about 4 minutes. Add rhubarb and simmer until just tender, about 3 minutes, until most of the liquid is absorbed. Remove from heat and stir in vanilla extract and strawberries. Transfer to a bowl and let cool for about 10 minutes. (Mixture can be fully cooled and refrigerated for up to two weeks).

One by one spread each crepe with a thin layer of the compote. Roll them up like a cigar and place on a plate. Optional: dust with powdered sugar and spoon any remaining compote over the crepes and/or garnish with fanned strawberries.

Crepe recipe by Gale Gand, strawberry-rhubarb compote adapted from Gourmet magazine

*Items available at Chicago Downtown Farmstand

