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NORTH-SOUTH RHUBARB COMPOTE

This recipe combines two northern, cold-climate foods with one from the tropics to create a simple and delicious dessert. The further north one goes, the better the conditions for growing rhubarb, so it's not surprising that almost every garden in Quebec has a patch. Coincidentally, Quebec produces 70 percent of the world's maple sugar. Rhubarb and maple sugar are delightfully complementary—and orange juice adds a splash of sun.

- 4 cups rhubarb, cut into ½-inch pieces
- 2 cups fresh squeezed orange juice
- 1 cup granulated [maple sugar](#)

Put all ingredients in a medium-sized pan and bring to a slow simmer. Cook until the rhubarb is soft and the mixture achieves the consistency of a thick sauce. Remove from the heat and cool slightly to serve warm or refrigerate overnight to serve cold. Refrigeration will naturally thicken the mixture into the consistency of a pudding. Serve with whipped cream.