



**Many Hands Organic Farm and  
Sustainability Center**  
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## Rhubarb Honey Mustard Dressing

Makes about 3 pints

### Ingredients:

- 2 cups sliced rhubarb (1-2 stalks)
- ½ cup diced onion (about 1 small onion)
- ½ cup water
- ¼ cup honey
- ⅓ cup red wine vinegar
- Juice of 1 lemon
- 1 Tbs Dijon mustard
- Sea salt to taste
- ⅔ cup avocado oil (or mild tasting oil of choice)

### Directions:

1. Mix water and honey together in a medium sauce pot, bring almost to a boil.
2. Add rhubarb and onion. Simmer for about 5 minutes or until vegetables are tender, stirring often.
3. Add vinegar and lemon juice. Mix well.
4. Remove from heat and allow to cool slightly.
5. Place mixture into a blender. Add mustard and sea salt.
6. Blend until smooth.
7. While mixture is blending, slowly add oil in a steady stream until fully immersed.
8. Use as a salad dressing while warm or allow to cool and transfer to an airtight container. Store in the refrigerator for up to 1 week.