RHUBARB CRISP

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PREPARATION

1. Season the Cast Iron Skillet with oil.
2. Trim leaves and rough ends off rhubarb, wash the stalks, and chop into ½ inch size pieces.
3. Chop strawberries into quarters and combine with rhubarb in a large bowl.
4. Add cinnamon, sugar, and waffle mix to the bowl and mix together thoroughly.
5. Pour mixture into skillet and set aside while preparing the topping.
6. In a separate bowl, combine flour, oatmeal, brown sugar and butter.
7. Sprinkle topping evenly over the skillet mixture and avoid packing it down.
8. Fire up your Traeger to 350° and cook for about 40 mins.
9. Let it cool for 10-20 mins. Serve with ice cream and enjoy.

INGREDIENTS

- 5 cups cut rhubarb
- 1 cup sliced strawberries
- 1 ½ cups of sugar
- ½ tbsp cinnamon
- 2 tbsp waffle mix (or flour)
- *¼ tsp baking powder & ¼ tsp salt if you are using flour
- 2 cups flour
- ¾ cup brown sugar
- ¾ cup oatmeal
- ½ cup butter
- Vanilla ice cream

TOOLS

1. Lodge Cast Iron Skillet
2. Traeger Ironwood Series 885 Pellet Grill

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