

Rhubarb Tapioca Pudding

By Kats Fujita

Ingredients

3 c. Washington Hothouse rhubarb ½ c. quick cooking tapioca
2 c. boiling water ¼ t. salt
1¾ c. sugar



Directions

Cut unpeeled rhubarb into 1-inch pieces. If stalk is thick cut into smaller pieces. Bring water to a boil in saucepan and add tapioca and salt. Cook over low heat, stirring until thickened, about five minutes. Add rhubarb and cook 10 minutes or more stirring occasionally or until the rhubarb is soft. Add sugar and stir until sugar is dissolved. Cool. Serve with cool whip or whipped cream.

Tacoma Buddhist Temple. Myokyo. May 2013. p.8