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RECIPE  
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# Strawberry Rhubarb Crisp

*Who doesn't love dessert? This warm and delicious treat is crispy on the outside and chewy on the inside.*

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## MAKES 6-8 SERVINGS

- 4 Cups rhubarb pieces
- 2 Cups sliced strawberries
- 1 Cup sugar
- 1 1/3 Cups flour, divided
- 1/2 Teaspoon cinnamon
- 1 Cup brown sugar
- 1 Cup old fashioned rolled oats
- 1/4 Teaspoon nutmeg
- 1/2 Cup butter, melted & cooled

- 1 In large bowl combine rhubarb, strawberries, sugar, 1/3 cup flour and cinnamon. Transfer to greased 9 x 13 inch baking dish.
- 2 In another bowl combine remaining one cup flour with brown sugar, oats and nutmeg. Add butter and blend well to create the streusel. Sprinkle streusel over rhubarb mixture and bake at 350° F for 35-40 minutes.

TIP: DOWN UNDER ROSÉ CAN ALSO BE PAIRED WITH GREEK SALAD AND MUSSELS.

*Bring out the fruit and sweet taste when you pair it with Down Under Rosé.*

This Rosé offers floral notes of honey and flavours of strawberry, raspberry, fresh apples, and fig. It delivers extra light tannins and a slightly sweet finish.

OAK 0 BODY 2 SWEETNESS 1

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All recipes provided by cooks.com and foodnetwork.ca. Please enjoy responsibly.



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