**rhubarb sauce**

**INGREDIENTS**

* 4 cups sugar
* 3 cups water
* 30 cups sliced fresh rhubarb
* 12 teaspoon grated lemon peel
* vanilla ice cream

**DIRECTIONS**

In a saucepan, bring sugar and water to a boil. Add rhubarb; cook and stir for 5-10 minutes or until rhubarb is tender and mixture is slightly thickened. Remove from the heat; stir in lemon peel.

Serve warm ice cream.