STRAWBERRY RHUBARB SAUCE TO PUT OVER ICE CREAM

INGREDIENTS

* 2.5 kg strawberries, hulled and quartered
* 10 rhubarb stalks, cut into 1/2-inch pieces (2 cups)
* 2 1/2 cups sugar
* vanilla ice cream

DIRECTIONS

1. Prepare fruit by washing and cutting into cubes
2. In a large pot, place strawberries, rhubarb, sugar, and 1 1/4 cups water; bring to a simmer over high heat. Cook, stirring occasionally, until rhubarb begins to break down, 6 to 8 minutes.
3. Refrigerate until cool, at least 1 hour and up to 1 week. Spoon strawberry-rhubarb sauce over scoops of ice cream.