

## Strawberry Rhubarb Sauce: Sweet-Tart, Vibrant & Easy Homemade

Strawberry Rhubarb Sauce: A Sweet-Tart Symphony for Your Summer Table!



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 2 cups fresh rhubarb, chopped (about 1/2-inch pieces)
- 2 cups fresh strawberries, hulled and halved
- 1/2 cup granulated sugar (adjust to taste)
- 1 tablespoon lemon juice (freshly squeezed for best flavor)
- 1 teaspoon lemon zest (freshly grated)
- 1/8 teaspoon vanilla extract
- Pinch of salt

#### Swaps and Notes:

**Rhubarb:** Use fresh, firm rhubarb stalks. If using frozen rhubarb, you can use it directly, but the sauce might be a bit more watery initially.

**Strawberries:** Fresh, ripe strawberries are ideal for the best flavor. If using frozen, they can be added directly, but the cook time might be slightly longer.

**Sugar:** The 1/2 cup of sugar is a good starting point for balancing the tartness of the rhubarb. Adjust to your preference and the sweetness of your fruit. You can always add a bit more sugar after it's cooked if needed.

**Lemon Juice & Zest:** These are essential! The lemon juice brightens the flavors and helps activate natural pectin for thickening. The zest adds a wonderful aromatic note.

**Vanilla Extract:** Enhances the overall sweetness and fruitiness. Pure vanilla extract is recommended.

**Pinch of Salt:** A small pinch of salt helps to balance and enhance all the flavors in the sauce.

**Consistency:** The sauce will thicken more as it cools. For a smoother sauce, you can briefly use an immersion blender or mash with a potato masher after cooking.

**Directions:**

**Combine Ingredients in Saucepan:** In a medium saucepan, combine the chopped fresh rhubarb, hulled and halved fresh strawberries, granulated sugar, fresh lemon juice, and fresh lemon zest.

**Simmer & Cook Fruit:** Place the saucepan over medium heat. Bring the mixture to a gentle simmer, stirring occasionally, and cook for 10-15 minutes, or until the fruit breaks down and softens, and the mixture thickens slightly. The rhubarb will become very soft, and the strawberries will release their juices.

**Add Vanilla & Salt:** Remove the saucepan from the heat. Stir in the vanilla extract and a pinch of salt. Give it a good stir to ensure everything is well combined.

**Cool & Serve:** Let the sauce cool slightly before serving. It can be served warm for a comforting topping, or chilled for a refreshing burst of flavor.

**Store:** Once completely cooled, transfer the sauce to an airtight container. Store it in the refrigerator for up to 1 week.

**Tips for Success:**

**Don't Overcook:** Cook only until the fruit breaks down and the sauce thickens slightly. Overcooking can lead to a less vibrant color and flavor.

**Adjust Sweetness to Taste:** Rhubarb can be quite tart. Taste the sauce after it's cooked and cooled slightly, then stir in more sugar if you prefer a sweeter result.

**Fresh Fruit:** Using fresh, ripe strawberries and rhubarb will give you the best flavor.

**Small Pieces:** Chopping rhubarb and halving strawberries to similar sizes ensures they break down evenly.

**Stir Occasionally:** Stirring prevents sticking and promotes even cooking.

**Serving Suggestions and Pairings:**

**Breakfast/Brunch:** Spoon over pancakes, waffles, French toast, oatmeal, or yogurt.

**Desserts:** Delicious over vanilla ice cream, alongside or swirled into cheesecake, or as a filling for tarts or crisps. It would be incredible swirled into a slice of my Strawberry Pineapple Pound Cake.

**Simple Snack:** Enjoy it plain by the spoonful!

**Storage and Leftover Tips:**

#### More Recipes You Will Love:

For a refreshing summer beverage that celebrates berries, check out my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).

For a comforting no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.

## DIRECTIONS

1. **Making :** Strawberry Rhubarb Sauce is quick and simple, simmering on the stovetop to perfection!
2. **Combine :** Ingredients in Saucepan: In a medium saucepan, combine the chopped fresh rhubarb, hulled and halved fresh strawberries, granulated sugar, fresh lemon juice, and fresh lemon zest.
3. **Simmer & : Cook Fruit:** Place the saucepan over medium heat. Bring the mixture to a gentle simmer, stirring occasionally, and cook for 10-15 minutes, or until the fruit breaks down and softens, and the mixture thickens slightly. The rhubarb will become very soft, and the strawberries will release their juices.
4. **Add :** Vanilla & Salt: Remove the saucepan from the heat. Stir in the vanilla extract and a pinch of salt. Give it a good stir to ensure everything is well combined.
5. **Cool & : Serve:** Let the sauce cool slightly before serving. It can be served warm for a comforting topping, or chilled for a refreshing burst of flavor.
6. **Store:** Once completely cooled, transfer the sauce to an airtight container. Store it in the refrigerator for up to 1 week.
7. **Tips for Success: Don't Overcook:** Cook only until the fruit breaks down and the sauce thickens slightly. Overcooking can lead to a less vibrant color and flavor.
8. **Adjust :** Sweetness to Taste: Rhubarb can be quite tart. Taste the sauce after it's cooked and cooled slightly, then stir in more sugar if you prefer a sweeter result.
9. **Fresh :** Fruit: Using fresh, ripe strawberries and

rhubarb will give you the best flavor.

10. **Small :** Pieces: Chopping rhubarb and halving strawberries to similar sizes ensures they break down evenly.
11. **Stir :** Occasionally: Stirring prevents sticking and promotes even cooking.
12. **Serving Suggestions and Pairings:** This versatile Strawberry Rhubarb Sauce is perfect for a multitude of dishes:
13. **Breakfast/ Brunch:** Spoon over pancakes, waffles, French toast, oatmeal, or yogurt.
14. **Desserts:** Delicious over vanilla ice cream, alongside or swirled into cheesecake, or as a filling for tarts or crisps. It would be incredible swirled into a slice of my Strawberry Pineapple Pound Cake.
15. **Simple :** Snack: Enjoy it plain by the spoonful!
16. For other delightful fruity treats, you might also enjoy my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#) or my quick and easy [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#).
17. **Storage and Leftover Tips:** Store the cooled Strawberry Rhubarb Sauce in an airtight container in the refrigerator for up to 1 week. For longer storage, you can freeze it in freezer-safe containers for up to 3 months. Thaw in the refrigerator overnight before using.
18. **More Recipes You Will Love:** If you loved the sweet-tart flavors and comforting nature of this sauce, here are a few more delightful dessert recipes that I think you'll absolutely love:
19. For a refreshing summer beverage that celebrates berries, check out my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).
20. For a comforting no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
21. For a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
22. For another fantastic way to use up fruit in baking, check out my [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).
23. **Final Thoughts:** This Strawberry Rhubarb Sauce is a true celebration of early summer flavors - vibrant, sweet, and perfectly tart. It's easy to make and incredibly versatile, making it a fantastic addition to your kitchen. Give it a simmer, and enjoy this delightful sweet-tart spread!
24. What's your favorite way to enjoy the unique flavor of rhubarb? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

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### TIPS FOR SUCCESS

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**Adjust Sweetness to Taste:** Rhubarb can be quite tart.

Taste the sauce after it's cooked and cooled slightly, then stir in more sugar if you prefer a sweeter result.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/strawberry-rhubarb-sauce-sweet-tart-vibrant-easy-homemade/>