**RHUBARB ”GRØD”**

**Ingredients**

¾ kg rhubarb, rinsed and cut into small pieces

3 dl water

1 dl sugar or to taste\*

Approximately 3 T corn starch

**Instructions**

Cook the rhubarbs in the water for 5-6 minutes, stirring occasionally.

Add sugar to taste.

Mix the corn starch with the water and ad it to the pot while stirring.

Cook the ”grød” for 1 minute.

Let to cool and serve as a dessert with cream or milk.

\*In order to save on calories, I use [stevia](https://en.wikipedia.org/wiki/Stevia) instead of regular sugar. Stevia sweetens five times as much as regular sugar, so you need to use much less. To neutralise stevia’s undertaste, I add lime juice to the grød.