

Rhubarb Butter Sauce for Halibut

This recipe is adapted from Bainbridge chef Greg Atkinson's wonderful new cookbook *In Season*, published by Sasquatch Books, Seattle (800) 775-0817, copyright 1997. He pairs this sauce with baked halibut.

2 stalks rhubarb, chopped (about 1-1/2 cups)

1/2 cup off-dry white wine

1 tablespoon sugar

1 teaspoon crushed garlic

1 teaspoon freshly grated ginger

1 pinch salt and pepper

1 cup cold, unsalted butter, in 1-inch chunks

In a small saucepan, combine rhubarb, wine, sugar, garlic, ginger, salt and pepper. Over high heat, boil mixture rapidly until rhubarb is soft and reduced to about 1/4 cup. Into the boiling rhubarb mixture whisk the butter, a few pieces at a time. Serve immediately, or hold in a thermos. (Serves 4)