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# Meringue-Topped Strawberries and Rhubarb

**Prep Time:** 15 mins

**Cook Time:** 40 mins

**Rest Time:** 10 mins

**Total Time:** 1 h 5 mins

## Ingredients

- 1 pounds rhubarb, fresh or frozen (not thawed), cut into 1/2-inch pieces
- 1/2 cup(s) sugar
- 1 teaspoon ginger root, grated, (optional)
- 2 cup(s) strawberries, fresh or frozen (not thawed), hulled and halved or quartered if larger
- 3 large egg white(s), at room temperature, or equivalent dried egg whites
- 1/4 teaspoon cream of tartar
- 1/3 cup(s) sugar



## Preparation

1. Preheat oven to 350°F. Stir rhubarb, sugar and ginger (if using) in a medium bowl. Divide the mixture evenly among six 8-ounce ramekins (see Variation).
2. Place the ramekins on a baking sheet and cover tightly with foil. Bake until the rhubarb is softened, 25 to 30 minutes. Remove from the oven and remove the foil.
3. Carefully tuck strawberries between the chunks of rhubarb. (Do not stir or the rhubarb will break apart.)
4. Beat egg whites and cream of tartar in a large bowl with an electric mixer on medium until soft peaks form. Gradually add sugar and continue mixing until the egg whites are glossy and hold peaks.
5. Spoon beaten egg whites over each portion of fruit. Use a thin spatula to spread the meringue into decorative peaks.
6. Return the ramekins to the oven and bake until the meringue is lightly browned, about 10 minutes. Let cool for at least 10 minutes. Serve warm or at room temperature.

**Variation:** This dish can be made in a deep-dish pie pan instead of individual ramekins; the recipe and timing are the same.