- ½ cup fresh orange juice
- ¼ cup fresh lemon juice
- 2 tablespoons minced peeled fresh ginger
- 2 1-pint containers fresh strawberries, hulled, quartered lengthwise
- 1 cup fresh ricotta cheese
- 12 diagonal baguette slices, toasted

Preheat oven to 350°F. Combine first 5 ingredients in 13x9x2-inch glass baking dish. Cover with foil; bake until rhubarb is soft, about 1 hour. Remove from oven. Mix strawberries into rhubarb mixture in baking dish. Cover; let stand at room temperature 5 minutes. Uncover; cool to room temperature. Cover and chill.

Spread ricotta cheese over toasts. Top with generous spoonful of preserves.

ROASTED SALMON WITH RHUBARB AND RED CABBAGE

6 SERVINGS Rhubarb adds a touch of tangy sweetness to simmered red cabbage. If you like, seared chicken breast can be used in place of the roasted salmon.

CALORIES 527 FAT 17 g FIBER 5 g

- 4 teaspoons black or yellow mustard seeds
- 1¼ cups fresh orange juice
- 1 cup sugar
- ⅓ cup water
- 2 tablespoons finely grated orange peel
- 4 teaspoons coriander seeds
- 1 tablespoon caraway seeds
- 1 tablespoon minced peeled fresh ginger
- 3 cups 2-inch-long ¼-inch-thick matchstick-size strips rhubarb (from about 12 ounces trimmed rhubarb)
- 8 cups thinly sliced red cabbage (from about ½ medium head)
- ½ cup Sherry wine vinegar
- ½ cup dry red wine
- 6 6- to 7-ounce salmon fillets with skin
- 2 tablespoons olive oil
- 3 cups arugula
- ¾ cup plain Greek-style yogurt*

Stir mustard seeds in small dry skillet over medium heat until beginning to pop, about 3 minutes. Transfer to small bowl; reserve.

Bring orange juice, sugar, ⅓ cup water, and orange peel to boil in large skillet, stirring until sugar dissolves. Reduce heat to medium; add mustard seeds, coriander seeds, caraway seeds, and ginger. Simmer until syrupy, 10 minutes. Add rhubarb; reduce heat to medium-low. Cover and simmer until rhubarb is tender but intact, 2 minutes. Using slotted spoon, transfer rhubarb to microwave-safe bowl; reserve.

Bring syrup in skillet to simmer. Add cabbage, vinegar, and wine; bring to boil. Reduce heat to medium, partially cover, and simmer until cabbage is soft and most of liquid is absorbed, stirring frequently, about 45 minutes. Season to taste with salt and pepper. Remove from heat.

Meanwhile, preheat oven to 425°F. Line rimmed baking sheet with parchment paper. Place salmon, skin side down, on prepared baking sheet. Brush salmon with olive oil; sprinkle with salt and pepper. Roast until salmon is just opaque in center, about 11 minutes. Rewarm reserved rhubarb in microwave just until warm.

Divide warm cabbage among 6 plates. Scatter arugula atop and around cabbage. Place 1 salmon fillet atop cabbage. Spoon dollop of yogurt atop salmon, then rhubarb.

*A thick yogurt; sold at some supermarkets and at specialty foods stores (such as Trader Joe's and Whole Foods markets) and Greek markets. If unavailable, place regular yogurt in cheesecloth-lined strainer set over large bowl. Cover and chill overnight to drain.

RHUBARB GALETTE WITH CRÈME FRAÎCHE

8 SERVINGS Baking this free-form tart on a rimmed baking sheet helps contain any juices that might overflow.

CALORIES 335 FAT 22 g FIBER 1 g

CRUST

- 1¼ cups all purpose flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- 7 tablespoons chilled unsalted butter, cut into ½-inch cubes
- 2 tablespoons (or more) ice water

TOPPING

- 1 pound trimmed rhubarb, cut into 2-inch-long ¼-inch-thick matchstick-size strips
- ¼ cup plus 5 tablespoons sugar, divided
- 2 tablespoons (¼ stick) unsalted butter, cut into ½-inch cubes
- 1 large egg yolk, beaten to blend
- 1 8-ounce container crème fraîche*

CRUST Whisk flour, sugar, and salt in medium bowl to blend. Add butter and rub in with fingertips until mixture resembles coarse crumbs. Add 2 tablespoons ice water; stir until dough clumps together, adding more ice water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 2 hours. DO AHEAD Can be made 1 day ahead. Keep chilled. Let dough soften 10 minutes at room temperature before rolling out.

TOPPING Combine rhubarb and ¼ cup sugar in medium bowl; let stand at least 30 minutes and up to 1 hour. Position rack in center of oven and preheat to 350°F. Place large sheet of parchment on work surface; sprinkle parchment with flour. Roll out dough on parchment to 12-inch round. Transfer dough on parchment to large baking sheet. Starting in center of dough round, arrange rhubarb strips in concentric circles and slightly overlapping atop dough, leaving 1-inch plain border at edge. Gently fold dough border up over outer edge of rhubarb topping, folding and crimping dough to create decorative edge. Sprinkle 2 tablespoons sugar over rhubarb. Dot rhubarb with butter. Brush dough edges with beaten egg. Sprinkle edges with 1 tablespoon sugar.

Bake galette until rhubarb is tender and juices are bubbling, about 1 hour. Cool galette at least 30 minutes.

Mix crème fraîche and 2 tablespoons sugar in small bowl. Cut galette into wedges. Serve warm or at room temperature with sweetened crème fraîche.

*Available at most supermarkets and at specialty foods stores. ■

Lora Zarubin is the author of the cookbook I Am Almost Always Hungry.

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