

Rhubarb Glaze

$\frac{1}{2}$ lb butter
2 Tbsp salt
 $\frac{3}{4}$ lb vidalia onion, sliced
2 oz peeled ginger, sliced thin
2 lbs rhubarb, cleaned and chopped
2 cups pomegranate juice
1 cup tawny port
1 cup red wine vinegar
2 cups sugar
2 Thai chiles

1. Toss onion, and ginger with the salt. Set aside 15 minutes.
2. Heat butter over low heat and add onion mixture.
3. Cover and sweat until onions are fully cooked.
4. Add remaining ingredients and reduce by $\frac{1}{3}$.
5. Puree in blender.