

ROASTED RHUBARB AND PEACH PHYLLO POUCHES

INGREDIENTS

5 peaches, halved
4 stalks rhubarb, peeled and cut into 2 inch pieces
3 tablespoons granulated sugar
6 sheets phyllo, thawed
4-6 tablespoons melted butter

DIRECTIONS

Preheat the oven to 325F. Roast the peaches and rhubarb on a parchment-lined baking sheet for about 25-30 minutes or until very soft. Let cool, then chop and place in a medium bowl with the granulated sugar. Turn the oven up to 425F.

Working on a clean, dry surface, spread out one sheet of phyllo and brush with melted butter. Top with another sheet, more butter, and then a third sheet. Cut into fourths.

Place about 3 tablespoons of the peach-rhubarb mixture onto each phyllo rectangle, and gather the corners together. Twist slightly, and pinch to shape the purses. Place on a parchment lined baking sheet. Repeat with more sheets of phyllo and the remaining peach-rhubarb mixture. (You should get about 8 purses) Brush the outside of the purses with more melted butter.

Bake for about 10 minutes, or until golden brown. Let cool slightly before serving (either warm or at room temperature).