



Strawberry-Rhubarb Crisp

2/3 cup flour
1/2 cup brown sugar
1/2 cup rolled oats
3/4 teaspoon cinnamon, divided
kosher salt
6 tablespoons unsalted butter, chilled and diced (plus more for greasing)
4 stalks rhubarb, trimmed and cut in 1/2-inch slices
3 cups strawberries, trimmed and quartered
3/4 cup sugar
3 tablespoons cornstarch
2 teaspoons Grand Marnier (or lemon or orange juice)
1 teaspoon lemon or orange zest

Preheat the oven to 375°.

In a medium bowl, combine the flour, brown sugar, oats, 1/2 teaspoon cinnamon and a pinch of kosher salt. Cut in the 6 tablespoons chilled, diced butter using a pastry blender (or, if you don't have one, rub the butter in with your fingers). Place the mixture in the refrigerator.

Generously butter either four gratin dishes or one 9x9-inch pan. Set aside.

In another medium bowl, combine the rhubarb, strawberries, sugar, cornstarch, Grand Marnier, zest, remaining 1/4 teaspoon cinnamon and a pinch of kosher salt. Spoon the mixture into the buttered dish or dishes. Blanket the strawberry-rhubarb mixture with the chilled topping. Bake for 30 minutes.