

Classic Strawberry Rhubarb Pie

This traditional recipe has the perfect blend of tart rhubarb and luscious strawberries, topped with a beautiful lattice pie crust

Yield:

12-Aug

Ingredients:

3 1/2 cups rhubarb (stalks cut into 1/2 inch segments)
3 1/2 cups strawberries (stemmed; small berries halved, large berries quartered)
1 Tablespoon lemon juice
1/2 cup brown sugar (packed)
1/2 cup white sugar
1/4 cup corn starch
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 Tablespoon sugar (for dusting)
1 pie crust (unbaked) plus top (cut for lattice**)

Instructions:

1. Prepare bottom crust in 9" pie dish. Preheat oven to 400 degrees.
2. In a large bowl mix rhubarb and strawberries; pour lemon juice over fruit.
3. In a separate large bowl mix sugars, corn starch, cinnamon, nutmeg, and salt.
4. Add fruit to sugar mixture and stir until fruit is evenly

coated. The dry ingredients should become like a thick paste coating the fruit.

5. Pour mixture into pie crust.

6. Create a lattice** on the top of the pie crust. Sprinkle top of pie with 1 Tablespoon sugar.

7. Bake at 400 degree for 20 minutes; then reduce to 350 degrees for 45-55 minutes. *



**Lattice instructions for pie crust top:

1. Roll pie crust into a large square or circle.

2. Using a pizza cutter, cut strips of crust about 1/2 inch wide.

3. Weave strips starting in the middle of your pie. Lay one strip horizontally across (the middle of the pie). Lay a second strip vertically across the (middle of the) pie. Lay a third strip horizontally, a fourth vertically, etc. Weave as needed.

4. Trim edges of crust with a butter knife, and then seal strips to bottom crust with fingers dipped in water. Garnish with leaves cut from additional pie crust if desired.

