

alyce's recipe for rhubarb pie

- 2- 9" pie crusts, purchased or homemade *
- 5 cups rhubarb, trimmed and chopped into 1/2" pieces (leaves are toxic)
- 3/4 c white sugar *If you sweeten your crust, use 1/2 cup sugar.*
- 1/4 cup all-purpose flour
- Dash salt
- 2 tablespoons butter, cold, cut into small dice

Directions:

1. Preheat oven to 400 degrees Fahrenheit.
2. In a large bowl, mix together rhubarb, sugar, flour, and salt.
3. Place one pie crust in a 9" pie pan (preferably glass).
4. Gently spoon rhubarb mixture into crust.
5. Dot rhubarb with butter evenly.
6. Place second crust on top. Trim edges evenly around the pie pan. Crimp, pinch, or press down with fork tines the edges of the crust to seal the pie. (If you have a lot of leftover crust, twist each small piece, fry it up in hot canola oil and roll in cinnamon sugar. Eat pie crust cookies while warm.)
7. With a sharp, thin knife, cut vents into the top crust to allow steam to escape from filling. You can make a favorite design (smiley face, your daughter's first initial, etc.) or just make 4-6 arrows or wide "v"s spaced evenly. If you'd like, you can gild the lily by sprinkling the top crust with a dusting of white sugar or by brushing on a whisked together mixture of an egg yolk and a tablespoon of heavy cream or milk.
8. Bake pie on a rimmed baking sheet at 400 degrees Fahrenheit for 15 minutes. Reduce heat to 350 and cook another 45 minutes or so until crust is golden and rhubarb is bubbling through the slits. If crust is browning too quickly, cover lightly with a sheet of aluminum foil or cut 4" wide pieces of foil and wrap them around the edges of the pie. You'll need 2-3 pieces.
9. Cool completely on rack before cutting. (or the filling will run all over)
10. A fruit pie can remain stored and covered well at room temperature for a day or two. If not using within two days, refrigerate. If you must freeze, I recommend

freezing your rhubarb, not the pie. (If you're in a warm, humid climate, cool completely, wrap, and store in the fridge from the get-go.)

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