



RHUBARB CHIFFON PIE

- 9 inch baked pie shell (or 2 - 8 inch store bought)**
- ¼ cup sugar**
- 1 envelope unflavored gelatin**
- 1 cup sliced rhubarb**
- 3 egg whites**
- ¼ teaspoon cream of tarter**
- 1/3 cup sugar**
- ½ cup chilled whipping cream**

Mix sugar and gelatin together in a saucepan. Stir in rhubarb and cook over medium heat stirring until mixture boils, sugar melts and rhubarb softens. Place pan in a bowl of ice, or cool in the refrigerator. (Can freeze rhubarb sauce for up to 3 months) Beat egg whites and cream of tarter until foamy. Beat in 1/3 cup sugar, 1 tablespoon at a time. Beat until stiff and glossy. Fold into cooled rhubarb sauce.

Beat cream in a chilled bowl until stiff. Fold into rhubarb meringue.

Pile into a pie shell and let cool for 3 hours or until set.

Courtesy of Peggy Daugherty

