



STRAWBERRY RHUBARB PIE

Recipe:

- 1 lb. rhubarb washed & cut into $\frac{3}{4}$ inch chunks
- 1 cup sugar
- 5 Tbsp. flour
- 1 pint fresh strawberries cleaned/sliced)
- 2 Tbsp. unsalted butter
- $\frac{1}{4}$ tsp. fresh grated nutmeg

Preheat oven to 350. Place rhubarb, sugar and flour in a bowl - toss together. Set aside and let rest while making crust (at least 20 minutes).

Buttery Crust

- 3 sticks cold unsalted butter cut into $\frac{1}{2}$ inch pieces
- 4 cups flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{2}{3}$ cup ice-cold water

In a food process or mixer combine butter, flour, sugar and salt. Process until mixture resembles coarse meal and begins to clump together. Sprinkle with water and let rest for 30 seconds and then process again very briefly - just until dough begins to stick together. Turn out onto floured board and press together to form two disks. Wrap in plastic and refrigerate for 20-30 minutes.

Add strawberries to rhubarb mixture and gently mix.

On lightly floured board, roll each disk of pie dough into an 11-inch round. Place round of pastry into a 9-inch pie pan. Spoon fruit mixture into pie crust and dot with 2 Tbsp. butter and sprinkle with nutmeg. Place top crust over pie and seal. Bake for 1 hour or until lightly browned and the juices bubble up. Cool completely before cutting.

Courtesy of Teresa Stephenson