



LUSCIOUS FRESH RHUBARB PIE

Pastry for 2-crust pie

1 1/3 C sugar

1/3 C flour

1/2 tsp grated orange peel

1/8 tsp salt

4 C rhubarb cut in 1/2" pieces

2 Tbl butter

Combine sugar, flour, orange peel and salt. Add to pink rhubarb. Place in pastry-lined pie pan and dot with butter. Adjust top crust and flute edges to make high-standing rim, cut vents. Bake 425° for 40-50 min. or until juice begins to bubble through vents and crust is golden brown. Partially cool.

Courtesy of Jean Bilyeu

Jean writes: "Enjoyed visiting your booth at the Prosser Art Walk and Wine Gala July 18.

This recipe has been in my family for more than 50 years -- it's the best rhubarb pie I've ever tasted. I hope you enjoy it too!"