

Strawberry Rhubarb Pie

A bright red disk of sweet tart Strawberry Rhubarb Pie. Make it for a birthday or a dinner surprise. We grow abundant patches with a surplus of giant rhubarb and strawberries. So it's a popular pie festive to look at and a sweet ending to a farm down home meal with a cup of coffee, friends, and conversation or a checker game or two.

Strawberry Rhubarb Pie

1 1/4 cups	Sugar
1/8 tsp	Salt
1/3 cup	Flour
1 cup	Butter or Shortening
2 cups	Fresh Strawberries
2 cups	Fresh Rhubarb (1" pieces)
2 tbsp	Butter
1 tbsp	Sugar



Directions:

Combine sugar, salt, and flour in a bowl and mix well.

Roll out half of the pastry. Fit into 9 inch pie plate.

Add 2 cups fresh strawberries and rhubarb into the pastry lined pie plate.

Sprinkle with half of sugar mixture.

Repeat with the remaining fruit and sugar mixture.

Dot with butter slices.

Roll out remaining pastry.

Add a top crust of lattice crust.

Flute edges.

Brush top of pie with cold water and sprinkle on 1 tbsp of sugar

Cut vents with regular top crush.

Bake at 425 oven for 40-50 minutes,

Or until Rhubarb is tender and crust is browned.

Cool.

Makes 6-8 servings.