



Strawberry Rhubarb Pie

Makes one 9" double crust pie

*Requires one "Perfect Pie Crust" recipe

2 ½ cups chopped red rhubarb, fresh
2 ½ cups washed and cut strawberries
1 ½ cups sugar
2 tbs minute tapioca
1 tbs all-purpose flour
½ tsp lemon zest
½ tsp lemon juice
½ tsp ground cinnamon
1 tsp vanilla extract
3 tbs butter, cubed small

1 egg white beaten with 1 tsp water
Extra white sugar for sprinkling

1. Mix rhubarb, strawberries, sugar, tapioca, flour, lemon zest, lemon juice, cinnamon and vanilla together.
2. Follow the recipe for making the "Perfect Pie Crust". You can cut your dough into lattice strips for a lattice style top, or leave the top as a full round circle to create a full top crust.
3. Place filling into prepared pie shell. Dot the top of the filling with the butter. Top with the upper pastry and crimp and seal the edges.
4. Brush a thin coat of the egg wash onto the top crust and sprinkle with sugar.
5. Bake at 425 degrees F for 15 minutes. Decrease oven temperature to 375 degrees F and bake for an additional 45-50 minutes, or until filling is bubbling and crust is golden brown.