

Strawberry Rhubarb Pie

Strawberries; those luscious, red, juicy, locally grown berries just waiting to become something wonderful. I used to make a jam that I called “Strubarb.” I really love the combination of strawberries & rhubarb.

Makes a 9” Pie

Pastry for 2 crust pie**

3 cups fresh strawberries, halved

2 cups sliced rhubarb

1 ¼ cups sugar

5 Tbsp. quick cooking tapioca (if berries are very juicy, use 6 Tbsp.)

Mix together strawberries, rhubarb, tapioca & sugar and put aside while you roll out the pie crust.

Once you have rolled out the bottom crust & fit it into the pie plate; roll out the top crust then add the fruit mixture to the pie plate & top with the top crust. Trim & flute edges. Cut steam vents in top crust; brush with milk & sprinkle with some sugar.

Bake at 400 F for 60 – 70 minutes until filling bubbles in the center. Check the pie occasionally for browning after 30 minutes of baking. Cover edges of pie with foil if necessary. Cool completely before cutting.

****To see how to make the pie dough, please go to Making Pie Dough.**