



STRAWBERRY RHUBARB PIE

INGREDIENTS:

- 2 pie crusts
- 3 cups sliced rhubarb sliced into ½ inch pieces
- 2½ cups chopped strawberries
- 1/3 cup brown sugar
- 1/3 cup granulated sugar
- 1/4 tsp salt
- 1/4 cup cornstarch
- 1 tbsp. orange juice
- 1/2 tsp vanilla extract
- 2 tbsp. butter, cut into small pieces
- 1 egg, lightly beaten with 1 tbsp. milk

INSTRUCTIONS:

- Make crust and refrigerate dough while you make the filling. (This doesn't apply for store bought crust)

Make the filling:

Stir strawberries, rhubarb, sugars, cornstarch, salt, vanilla extract, and orange juice in large bowl.

- Preheat oven to 400 degrees.
- Roll out the chilled pie dough and carefully place one of them into pie dish.
- If you're doing a lattice design, cut the second rolled out dough into ½ inch- 1 inch strips.
- Scoop the filling into the crust with a slotted spoon. (the extra liquid does not go into the pie!)
- Cover the filling with the lattice or just cover the filling with the second pie crust and cut slits in the top to form steam vents. Trim the edges and crimp with a fork.
- Brush the egg wash on top of the pie crust.
- Place the pie on a large baking sheet and bake for 20 minutes.
- Leaving the pie in the oven, turn the temperature down to 350 and bake for 30-35 minutes more.
- If you would prefer, you can put a pie shield on the crust edges after the first twenty minutes or lightly cover them with strips of foil to prevent the crust from browning too quickly.
- Allow the pie to cool for at least 3 hours before serving so it can set.
- Serve with a scoop of vanilla ice cream!(optional)
- Cover and store in the fridge for up to five days!

