

# Strawberry Rhubarb Pie

Serves 8, 625 calories per slice

Our neighbors gave us some fresh rhubarb and we just got some good strawberries, so Sally decided it was time to try our hand at making a strawberry and rhubarb pie in time for our dinner with Sara and Bruce Gibb.



## Ingredients:

- 3 cups (300 g) rhubarb
- 2 1/2 cups (380 g) strawberries
- 1/3 cup (67 grams) light brown sugar
- 1/3 cup granulated sugar
- 1/4 cup cornstarch
- 1/4 tsp. salt
- 1 Tbsp. orange juice
- 1/2 tsp. vanilla extract
- 2 Tbsp. unsalted butter
- 1 egg
- 1 Tbsp. milk
- 1 tsp. granulated sugar

## Equipment:

- Large bowl
- Slotted spoon
- 9" Pyrex pie plate
- Rolling pin
- Basting brush
- Dusting ball
- Cookie sheet (larger than the pie dish)



## Apple Pie:

☑	Directions	Min
	Make the vodka piecrust dough and refrigerate ( <a href="#">link</a> )	
	Preheat the oven to 400 degrees	
	Slice the rhubarb into 1/2" pieces	5
	Hull 2 1/2 cups strawberries and then cut them into quarters lengthwise	5
	In a large bowl, combine rhubarb, strawberries, 1/3 cup brown sugar, 1/3 cup sugar, 1/4 cup cornstarch, 1/4 tsp. salt, 1 Tbsp. orange juice, 1/2 tsp. vanilla	5
	Roll out the bottom pie crust and place in pie plate. Leave 1/2" extra all the way around	3
	Use a slotted spoon to transfer fruit to the pie dish. Leave extra liquid in the bowl and then discard.	2
	Cut 2 Tbsp. butter onto the filling	2
	Roll out the top pie crust.	3
	Cut the crust into ribbons 3/4" wide	2
	Arrange ribbons of pie crust in a lattice on top of the pie. ( <a href="#">Link</a> )	5
	Fold edges of the pie dough together to form a ridge that will contain liquid.	2
	Crimp the bottom dough and the lattice strips together ( <a href="#">link</a> )	2
	In a small bowl, whisk together an egg with 1 Tbsp. milk.	1
	Use a pastry brush to coat the lattice dough with the egg/milk mixture	2
	Use a duster ball to sprinkle sugar onto the pie	1
	Bake at 400 degrees to start the browning process	20
	Place a baking sheet below the pie in the oven. Reduce the temperature, and bake until the crust is golden brown	35
	Total 1 hr. 35 min	
	Allow to cool to room temperature	12 hr.