

STRAWBERRY RHUBARB PIE

2 refrigerated pie crust dough
2 1/2 cups rhubarb cut in 1 inch pieces
2 1/2 cups hulled strawberries
1 1/4-1/2 cups sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 tablespoons butter, cut in small pieces
1 tablespoon cream
2 teaspoons sugar

Place 1 pie crust in pie pan bottom. Combine rhubarb, strawberries, sugar, cornstarch and salt in a bowl; allow standing 15 minutes, stirring occasionally. Pour fruit mixture into bottom pie crust. Dot the fruit mixture with butter pieces. Cover with top pie crust. Flute the edges and vent by making a few small slices. Brush top crust with cream and sprinkle with sugar. Bake at 425 for 30 minutes and slip a baking sheet under the pie. Reduce heat to 350 for 25-30 minutes. Serve warm with ice cream. Enjoy!

This recipe provided by Bush-N-Vine Farm.
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