

## Strawberry Rhubarb Pie



My husband, Peter, loves strawberries, anything with strawberries. I like them as fruit and in pie, he even likes strawberry ice cream (I have a problem with frozen hunks of strawberry in creamy ice cream). In any event, we had the ingredients for this pie at the beginning of the weekend after we went picking. I offered to make the pie for Father's Day.

Full disclosure, this pie is vegan, but not particularly healthy. In my opinion, when things are in season, and you pick them yourself, a little splurge on dessert is in order! I will admit, I use Crisco in my pie crust. You can substitute butter or vegan butter. You can adjust the level

of sweetness by adjusting the amount of sugar.

### Ingredients:

4 Cups Strawberries – cored and quartered  
1 Lb Fresh Rhubarb, sliced into 1/4" pieces  
1/2 Cup flour  
1 Cup sugar  
2 Tablespoons Vegan (or regular) Butter - optional

2 Pie Crusts – recipe below (from my grandmother's cookbook)

Make the filling: In a large bowl combine the flour and sugar. Add the rhubarb and strawberries and toss to coat well. Let sit for 30 minutes.

Roll out your pie crust to fit your pie plate. Place the filling into the crust. Dot with pieces of butter (optional). Cover with top crust. Seal edges of crust and cut some vent holes to let steam escape.

Bake at 400 degrees for about 45 minutes or until bubbly and brown (may take longer). Recommend cooking on bottom rack in a metal pie pan. If you use glass or ceramic, place that on metal baking sheet. It will catch the juices as well as help brown the crust. Cool on rack.



You needn't make your own pie crust, but it is more fun, and you'll be proud of pastry you've made yourself. It will taste ever so much better than anything out of a package! Lard is the perfect shortening for pastry; it's the shortest shortening, and it has good flavor. But the fluffed-up shortenings are good, too, and more generally available. If you do use lard, measure just a bit skimpily, a teaspoonful less for a double crust, a tablespoonful less in each cup for the following big recipe which makes four 2-crusters. Otherwise your pie crust may be so tender it crumbles.

There are a half dozen other good recipes and mixing methods, but I am going to tell you about only one—mine.

### FLAKY PASTRY

*You may keep a pastry mix on hand, or freeze rolled-out crusts with waxed paper between them, so here are recipes for one 2-crufter, and four 2-crust pies. They will make double that many single 9-inch crusts.*

#### ONE PIE

2 cups flour  
1 teaspoon salt  
 $\frac{2}{3}$  cup shortening  
 $\frac{1}{4}$  cup water

#### FOUR PIES

9 cups flour  
4 teaspoons salt  
3 cups shortening  
1 cup water

Spoon flour into cup to measure, and level off. Mix flour and salt in mixing bowl, add shortening and cut it in with a pastry blender, or with your fingertips, until mixture resembles coarse meal. Add water, tossing with a fork to dampen evenly. Don't add water all at once or you'll have wet dough in spots. You may need an extra sprinkle of water. Press dough into a ball.

Divide the dough in half, in the smaller recipe; in 8 parts, in the larger. Roll each part into a circle between two sheets of waxed paper, making it large enough to fit your pie pan.