



Strawberry Rhubarb Pie



ingredients

- Pastry for 9 inch two-crust pie
- 2 cups fresh rhubarb, cut into 1/2 inch pieces
- 2 cups fresh strawberries, hulled and halved
- 1/2 teaspoon orange zest, if desired
- 1/3 cup flour
- 1 2/3 cups granulated sugar
- 2 tablespoons butter
- Egg white, beaten

directions

1. Preheat the oven to 425 degrees.
2. Toss the rhubarb, strawberries, orange zest, flour and sugar in a large bowl.
3. Layer the mixture in pastry lined pan. Dot with butter.
4. Create lattice strips and apply to top of pie.
5. Glaze the top of the lattice with egg white.
6. Cover edge with a 2-3 inch strip of aluminum foil to prevent excessive browning. Remove the foil the last 15 minutes of baking.
7. Bake for 40-50 minutes until the juice begins to bubble and the topping is golden brown.