

Marie Saba

from my kitchen to yours

Strawberry Rhubarb Pie

Serves 6-8

Ingredients:

- 2 pie crusts, store-bought or homemade
- 2 ½ cups hulled and quartered strawberries
- 2 ½ cups ½-inch thick slices rhubarb
- ¾ cup to 1 cup sugar, depending on desired sweetness
- 3 Tablespoons Minute Tapioca
- ½ teaspoon Kosher salt
- 1 Teaspoon vanilla

For egg wash: 1 egg + 2 teaspoons water

For decoration: turbinado sugar (also called sugar in the raw)

For serving: whipped cream or vanilla ice cream



Instructions:

1. On a lightly floured surface, roll out one crust into a 12-inch round and place it into a 9-inch pie plate. Gently press the bottom and sides of the crust so it fits snugly in the plate, with an inch or so hanging over the edge. Tuck the edge of the crust under itself and rest it on the lip of the pie plate. Use your fingers to form a flat, even edge. Wrap in plastic wrap and refrigerate.
2. Roll out second crust into a 12-inch round and cut the crust into 8 to 10 strips. Place strips on a parchment-lined baking sheet, cover with plastic wrap and refrigerate.
3. Preheat oven to 415 F (212 C).
4. Place berries and rhubarb in a large bowl. In a small bowl, mix together sugar, tapioca, and salt until the mixture is well blended. Pour the dry mixture over the fruit and toss to coat. Add vanilla and toss again. Let the fruit sit in the bowl while you prepare the crust (but no longer than 20 minutes, or else the fruit will release too much juice and create a soggy pie).
5. Pour the fruit mixture into the bottom crust. Weave the strips from the second crust into a lattice pattern. Around the edge, press the crusts together to seal them, and then use your fingers to

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com



create a decorative edge. In a small bowl, whisk together the egg and water. Strain if desired to remove stringy egg pieces. Brush egg wash on crust and then sprinkle with raw sugar.

6. Set pie on a baking sheet lined with parchment paper. Bake pie for 20 minutes at 415 F (212 C) on the bottom oven rack. Reduce heat to 375 F (190 C), move baking sheet with pie to the middle rack, and bake for 40-50 minutes, or until crust is deep golden brown and filling is bubbly. Let cool 4 hours. Serve with sweetened whipped cream or vanilla ice cream.