

Years ago rhubarb was called “pie plant”. There’s not much you can do to kill it, either. It grows in just about any soil with no attention. Not your common every day fruit to be sure. My kids still don’t like it. “Makes my mouth pucker”, they’d say. Frank, my husband, will only eat rhubarb buried in a pie with strawberries. As for me, I love rhubarb cooked just about any way – even in a pan with a bit of sugar and a squeeze of lemon juice. Most of you think of rhubarb as an old-fashioned country fruit but the trendiest restaurants in this country are now serving – that’s right – strawberry rhubarb pie!

OLD FASHIONED RHUBARB STRAWBERRY PIE

Sometimes this pie comes out a bit runny. No matter. The flavor is exquisite, sweet and tart all at the same time. You can use frozen, thawed rhubarb. Adding lemon juice to this pie brightens the flavor.

Double crust for pie

3 to 3-1/2 cups each: sliced strawberries and rhubarb, cut into 1” pieces

2 teaspoons lemon juice

1 cup sugar

1/4 cup quick cooking tapioca

Preheat oven to 400. Toss fruit with juice, sugar and tapioca. Let sit 10 minutes. Add fruit mixture to pastry-lined pie pan. Dot with butter if you like. Place top crust on pie and use a fork or knife to make air vents. Place on baking sheet on bottom rack and turn oven down to 350. Bake 1 hour. Juices should be bubbling through crust and crust should be very golden brown. Let sit at least an hour to allow juices to thicken.