

GRANDMOTHERS STRAWBERRY RUBARB PIE

1 CUP SUGAR

3 TBSP QUICK COOKING TAPIOCA

½ TSP OF SALT

½ TSP OF GROUND NUTMEG

3 CUPS OF RUBARB CUT INTO 1 INCH PIECES (1 POUND)

2 CUPS SLICED STRAWBERRIES

PASTRY FOR A DOUBLE CRUST

1 TBSP BUTTER

In a mixing bowl stir together tapioca, salt, and nutmeg. Add rhubarb and strawberries. Toss. Let stand 15 minutes. Pour into pastry lined pie plate. Dot with butter. Put top crust on. Cut slits on top to let steam escape. Cover edges with foil or piecrust shield to prevent over-browning. Bake at 375 for 25 minutes. Remove pie shield, and bake for 25 more minutes, until crust is golden brown. Cool on rack before serving.

EXTRA FLAKEY PIE CRUST

1 CUP FLOUR

1/3 CUP CORNSTARCH SIFTED WITH 1/3 CUP FLOUR = 2/3 CUP

1 TBSP SUGAR

¼ TSP SALT

¼ STICK OF BUTTER CUT OR GRATE INTO 1/4 INCH PIECES

5 TBSP OF COLD SHORTING CUT INTO PIECES

¼ CUPS ICE WATER

Sift flour into bowl. Add butter and shorten pieces. Mix with a fork or knife... do not overwork. Leave some crumbles. Add ice water. Stir into a crumble .. not smooth ball. Sprinkle some flour on a rolling surface. Quickly roll pastry into a circle. Do not over work the dough. The tiniest pieces of cold fat remaining in the flour create your flake.