



RECIPE NAME: Randi's Rhubarb Pie

FROM THE KITCHEN OF: Randi Johnson Hanson '90

INGREDIENTS:

3 C rhubarb (fresh or frozen)
1 C sugar
2 T corn starch
1 egg (beaten)
2 deep dish pie crusts (frozen
& thawed)
1 egg (beaten with 1t milk)

INSTRUCTIONS:

Preheat oven to 425 degrees. Mix together rhubarb, sugar, cornstarch & beaten egg. Put filling into 1 deep dish crust. Place 2nd crust between 2 pieces of wax paper & roll out, cut into strips. Apply strips of pie crust to top of filled pie in lattice pattern. Use egg beaten with milk to apply egg wash with brush to top of lattice crust. Bake at 425 degrees for 30 minutes, reduce heat to 325 degrees and bake for 15 to 20 additional minutes.

Additional Notes: This pie is designed to be tart to show the true flavor of rhubarb; you can add 1/2 C sugar to recipe if you like a sweeter pie.

