

Rhubarb & Strawberry Pie

Yield: 12

Ingredients:

1		9 inch deep pie crust or 8-8oz. aluminum cups
3	#	Red Rhubarb, washed & large diced
1	Pt	Strawberries, washed & quartered
1	t	Vanilla extract
2	C	Sugar
4	T	Cornstarch
1 ½	C	A. P. Flour
1/4	C	Rolled Oats, not instant
10	T	Unsalted butter, cold & diced (1/2 cup & 2 T)

Procedure:

1. Preheat oven to 375F. Combine rhubarb, strawberries, vanilla, 1 cup of sugar & cornstarch in a bowl and mix thoroughly. Place into a deep 9-inch pie crust or small molds.
2. Make crisp mixture. Place 1 cup of sugar, flour, & oats in mixer with paddle in mixer. Add butter and mix slowly until mixture is crumbly.
3. Cover the rhubarb / strawberries with this crisp “dough”. Bake until golden color and fruit is bubbling, about 1 hour. Remove from heat, dust with powdered sugar and allow to cool.
4. Serve with desired ice cream or by itself.