Strawberry Rhubarb Pie



NATIONAL STRAWBERRY RHUBARB PIE DAY – National Strawberry Rhubarb Pie Day falls on June 9 each year to recognize a delicious and seasonal strawberry rhubarb pie. Join us as we explore all things rhubarb. We might even serve a slice of pie for you to enjoy!

#StrawberryRhubarbPieDay
Around the country, rhubarb is a perennial favorite for home gardens. One of the first fruits of their labors, gardeners begin to harvest rhubarb in the middle of May and early June, and it finds its way into desserts and preserves.

Your Key Ingredient:

NESCO Vacuum Sealer

Grocery Ingredients

- 1 Unbaked Pie Shell

FILLING

- 1 egg
- 1 c Sugar
- 3 c Chopped Rhubarb (do not drain juice if using from freezer)
- 1 pint fresh strawberries, sliced
- 2 T flour
- 1 tsp. Vanilla

TOPPING

- ¾ c Flour
- ½ c Oat Meal
- ½ c Brown Sugar
- ½ c Butter

Instructions:

1. Beat egg, beat in sugar, flour and vanilla. Mix well
2. Gently fold in Rhubarb and Strawberries
3. Pour into pie shell
4. For topping, combine flour, brown sugar and oats in a small bowl
5. Cut in butter until crumbly and sprinkle over filling
6. Bake at 400 degrees for 10 minutes, then reduce heat to 350 and bake for another 35 minutes or until golden brown and bubbling.