



Name: Charlotte Steiner

Recipe Title: Totally Bangin' All American Strawberry Rhubarb Pie

Recipe Ingredients:

THE CRUST

- two cups of flour
- a teaspoon of sugar
- a teaspoon of salt
- ICE COLD water
- half a cup of butter FROZEN
- OPTIONAL - another two tablespoons of butter, melted

THE FILLING

- 2.5 cups of rhubarb
- 2.5 cups of strawberries
- 1/4 cup of white sugar
- 2 tablespoons cornstarch

WHIPPED CREAM

- 1 cup of heavy cream
- 1 tablespoon sugar
- 1 teaspoon vanilla extract

Recipe Instructions

FOR THE CRUST

1. Dice the half cup of butter and freeze it. Combine the flour, sugar, and salt with the frozen water in a food processor; mix in water a tablespoon at a time until it is the right consistency. You will know because it will turn into little crumb-like balls. Shape into two larger balls (one for the top crust and one for the bottom) and chill for at least two hours.
2. When it is done chilling - lightly flour the countertop before rolling the bottom crust into a larger circular shape; place it into the pie tin. Cook just the bottom crust for fifteen minutes on 375 degrees Fahrenheit (to prevent it from getting soggy with the fruit juice).

MEANWHILE, FOR THE FILLING

1. The rhubarb (it is critical to use ONLY THE STALK) should be sliced into pieces about a half inch thick (using a sharp knife - check it out!); the strawberries can either be cut into quarters or also sliced. [author's note: We grow our own rhubarb and get strawberries from the neighbors. If strawberries aren't actively in season it's acceptable to use store-bought ones but /never/ use frozen strawberries; if rhubarb isn't in season then we usually have the excess from the previous spring stored in the freezer, but I would not trust frozen rhubarb from a store. Always go fresh with the rhubarb.]
2. Toss together the rhubarb and strawberries with the sugar and cornstarch and put it into the bottom crust, which should be out of the oven by now. The pile of fruit should be slightly domed towards the center of the tin, which will give it a delightful shape.

THE LATTICE - AND THEN HOW TO COOK IT

1. To make a lattice top crust - roll out the top crust ball that you have saved from earlier into a nice circular shape, then cut it into fourteen strips. You can do this by cutting it in half and then dividing each of the sides into seven equal parts. Use your heart and another sharp knife to complete this task.

2. The next part is the Weaving - take every other strip and lay them on top of the pie so that it is just striped. Number them 1 through 7, where 1 and 7 are the shortest and 4 is the longest. Crimp one end of each strip to the edge of the lower crust using your fingers.
3. CAREFULLY fold back all of the odd numbered strips, and then lay the leftmost strip that is left on the table across the pie, and fold the odd numbered strips back over it, and then CAREFULLY fold back all of the even numbered strips and do the same for the second left most, and this process will repeat seven times. You should have a nice woven pattern.
4. Once all the strips are on the pie, crimp them all around the edge of the pie.
5. Now here is the secret to a flaky, aesthetically stunning crust - take the two tablespoons of melted butter and drizzle them evenly over the uncooked top crust. This step is optional if you're low on butter, or if you want a more boring crust.
6. Cook in the oven for 15 minutes on 425 degrees Fahrenheit and then reduce the temperature to 375 degrees Fahrenheit until the top crust is golden brown.

ONCE THE PIE IS COOL

1. While you are waiting for the pie to cook, and also waiting for it to cool, it is an opportune time to make some whipped cream. Beat the heavy cream with an electric mixer until it has the consistency of whipped cream and then gently fold in the vanilla extract and sugar. In the old country you usually do this outside. Make sure you do not overbeat it. You can eat this plain or put it onto the pie but wait for the pie to cool before putting it on.