

Rhubarb Pie

Set out a 9-in. pie pan.

For Pie Crust—Prepare

Pastry for 2-crust pie (your favorite recipe or a mix)

Divide pastry into halves and shape into two balls. Following directions in recipe for rolling pastry, roll out one ball for bottom crust; fit it gently into the pie pan. Trim with scissors or a sharp knife so pastry extends about ½ in. beyond edge of pan. Sprinkle evenly over bottom of pastry

1 tablespoon quick-cooking tapioca

Set aside.

Roll out second pastry ball into a rectangle about ⅞ in. thick and at least 10 in. long. Using a pastry wheel or a sharp knife, cut into strips about ½ in. wide. Set aside.

For Filling—Wash, trim off leaves and ends of stems, and cut into 1-in. pieces enough rhubarb to yield

6 cups (about 1½ lbs.) cut fresh rhubarb

(Peel stalks only if skin is tough.) Turn into a bowl and set aside.

Sift together

1¾ cups sugar
½ cup sifted flour
¼ teaspoon salt

Mix in

1 teaspoon grated orange peel
(grated through colored part only; white part is bitter)

Add flour mixture to the rhubarb and toss to mix well. Turn into pie shell, heaping slightly at center. Dot with

2 tablespoons butter or margarine

To Complete Pie—Cross two of the pastry strips over the pie at the center. Working out from center to edge of pie, add remaining strips one at a time, weaving them over and under each other in crisscross fashion to form a lattice top; leave about 1 in. between strips. Trim strips even with edge of pan rim. Moisten edge of pastry shell with water for a tight seal. Fold edge of bottom crust up over ends of strips. Flute edge with fingers or press with a fork.

Bake at 450°F 10 min. Reduce heat to 375°F and bake 25 to 30 min. longer, or until crust is light golden brown. Cool on cooling rack.

One 9-in. pie

Family Weekly COOKBOOK

MELANIE DE PROFT, Director
Culinary Arts Institute

Creamy Rhubarb Sherbet

GOOD FOR FREEZING

Set refrigerator control at coldest operating temperature. Put a bowl and beater in refrigerator to chill. Set out a 3-qt. saucepan having a tight-fitting cover. Have ready refrigerator trays, freezer cartons, or fancy molds.

Wash, trim off leaves and ends of stems, and cut into 1-in. pieces enough rhubarb to yield

6 cups (about 1½ lbs.) cut fresh rhubarb

(Peel stalks only if skin is tough.) Put rhubarb into the saucepan with

1½ cups sugar
½ teaspoon cinnamon
2 tablespoons water

Put over low heat; stir occasionally until sugar dissolves and a sirup is formed.

Cover and cook slowly about 15 min., or until rhubarb is tender.

Put rhubarb and sirup through a food mill or sieve. Cool to lukewarm.

Stir into cooled mixture

2 cups cream

If a deeper pink color is desired, stir in, one drop at a time, about 4 drops **red food coloring**. Pour into the refrigerator trays, cartons, or molds and set in freezing compartment of refrigerator. Freeze until mushlike in consistency.

Turn mixture into the chilled bowl and beat with the chilled beater until smooth. Immediately return mixture to refrigerator trays. Set in freezing compartment; freeze until firm. About 1¼ qts. sherbet

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