

# SAMSSites Recipes

## Strawberry Rhubarb Pie

*Old Betty Crocker Book*

I make a pie for Lee on a special occasion. Today being Father`s day, I made Strawberry Rhubarb Pie. It is the first time I made it. It looks good. Lee hasn`t had it in a long time and Uncle Chuck hasn`t had a good one. I used the cream cheese pie crust recipe but did something different. I rolled it out on wax paper, Lee`s trick to keep in very thin.

- 4 stalks of Rhubarb
- 1 package strawberries
- 1 cup of sugar
- 1/3 cup of flour
- 1/2 teaspoon of grapefruit rind (instead of orange)
- 1/4 cup butter
- 1 pie crust

Cut rhubarb and strawberries in about 1/2 inch squares mix pour 1/2 into unbaked pie shell. Mix sugar, flour and grapefruit rind. Pour half over fruit. Pour the rest of the fruit into the pie shell and the rest of the sugar mixture over the fruit. Place butter pieces over the fruit and sugar mixture. Place a crust cover over the fruit. Bake at 425 degrees for about 45 minutes.

