

## **PATRICK'S STRAWBERRY RHUBARB PIE**

**Patrick Ripp**

6 c fresh rhubarb, trimmed & cut into 1-inch pieces

$\frac{3}{4}$  c granulated sugar

1 T grated orange zest

2 T lemon juice

pinch of cinnamon

pinch of allspice

$\frac{1}{4}$  t vanilla extract

2-3 T potato flour for thickening

2 T unsalted butter, cut into small pieces

1 large egg yolk + 1 t water

Toss rhubarb with sugar, lemon juice, orange zest, vanilla, spices & potato flour; let stand for 15 minutes. Turn rhubarb mixture into uncooked pie shell. Dot with butter pieces, cover with top crust. Brush pastry with beaten egg yolk & water mixture.

Bake on baking sheet at 400 degrees F until top crust is golden (20-25 minutes). Reduce temperature to 350 degrees F and continue to bake until juices bubble and crust is golden brown (30-40 minutes longer).

Before serving, cool on rack 1-2 hours to allow juices to thicken.