

WHITE RIBBON RHUBARB PIE

Odette Foster

Prepare top & bottom crusts for a 9" pie plate.

Mix:

5 c rhubarb chunks

1 2/3 c sugar

5 tbsp flour

1 t fresh grated orange or lemon rind

Spoon rhubarb mixture into bottom crust.

Bury inside the rhubarb mixture: 1 tbsp butter, cut into pieces.

Cover with top crust.

Bake 450 degrees for 10 minutes.

Reduce temperature to 350 degrees and bake 40-45 minutes or until the crust is golden.

Protect the crust edge from over-browning by placing strips of tin foil around the edge. Place an old cookie sheet under the pie on a lower rack to catch the juicy overflow.