PATRICK’S STRAWBERRY RHUBARB PIE

Patrick Ripp

6 c fresh rhubarb, trimmed & cut into 1-inch pieces
¾ c granulated sugar
1 T grated orange zest
2 T lemon juice
pinch of cinnamon
pinch of allspice
¼ 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.