

# Rhubarb

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## RHUBARB PIE

- 3 eggs, separated
- 1/4 cup sugar
- 3 tablespoon orange juice
- 1/4 teaspoon salt
- 1/4 cup flour
- 2 1/2 cup chopped fresh rhubarb
- Uncooked pie shell

Beat egg whites with 1/4 cup of sugar and set aside. Beat the yolks with 3 tablespoons of orange juice. Mix together butter, 1 cup of sugar, salt and flour, and stir in rhubarb which has been mixed with the egg mixture. Put this in the pie shell and top with egg white mixture. Bake at 375 degrees for 15 minutes, then reduce heat to 325 degrees and bake until done. Usually it takes about 30-35 minutes depending on oven.

## RHUBARB BUTTER CRUNCH

- 3 cup fresh rhubarb, cut up
- 1 cup sugar
- 3 tablespoon flour
- 1 cup brown sugar
- 1 cup rolled oats
- 1 1/2 cup flour
- 1/2 cup butter
- 1/2 cup other shortening

6x10" or 8" square pan  
375 degrees  
40 minutes

Combine rhubarb with 1 cup of sugar, and 3 tablespoons of flour. Place in greased baking dish. Combine 1 cup brown sugar, 1 cup rolled oats, and 1 1/2 cup flour, then cut in butter and other shortening. Sprinkle over rhubarb mixture and bake. Serve warm with ice cream. Serves 6

## STRAWBERRY PIE

- 1 1/2 cup water
- 4 tablespoon strawberry Jell-O
- 1 quart strawberries
- 3 tablespoon cornstarch
- 1 cup sugar
- Baked pie shell

Mix ingredients (except strawberries) together and cook until thick and clear. In pie shell, place strawberries, sliced, and pour mixture on top. Cool and serve with whipped cream.

## STRAWBERRY-RHUBARB PIE

- 1 1/2 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 3 cup rhubarb, cut in small pieces
- 1 cup sliced strawberries
- Pastry of 2-crust pie
- 1 tablespoon butter

Combine sugar, flour, salt, and nutmeg. Add fruit, mix well. Let

stand 20 minutes. Spoon in pie pan. Dot with butter, moisten edge and cover with top crust. Bake until done at 400 degrees. 40-50 minutes.

## RHUBARB PUDDING

- 2 cup chopped rhubarb
- 1 cup drained, crushed pineapple
- 1 egg, beaten
- 1 cup sugar
- 2 tablespoon flour
- 2 tablespoon lemon juice

Topping:  
1 cup flour  
1/4 cup sugar  
1/2 cup butter

8x8" pan  
350 degrees  
50 minutes

Combine rhubarb and pineapple and put in baking dish. Mix beaten egg, sugar, flour, and lemon juice together and pour over rhubarb and pineapple. Mix topping ingredients together until crumbly and put over top of all.

## STRAWBERRY DESSERT

- Crust:
- 2 cup pretzels, crushed
- 1/4 cup melted butter
- 3 teaspoon sugar
- Middle layer:
- 1 cup sugar
- 8 ounce cream cheese
- 1 large container cool whip
- Top layer:
- 1 large package strawberry Jell-O
- 2 cup boiling water
- 2-10 ounce pkgs frozen strawberries

9x13" pan  
425 degrees  
8 minutes

Mix crust ingredients together; press into pan and bake at 425 degrees for 8 minutes. Mix middle layer ingredients together and place on top cooled crust. Mix top layer ingredients together and place on top of cream cheese mixture. Refrigerate.

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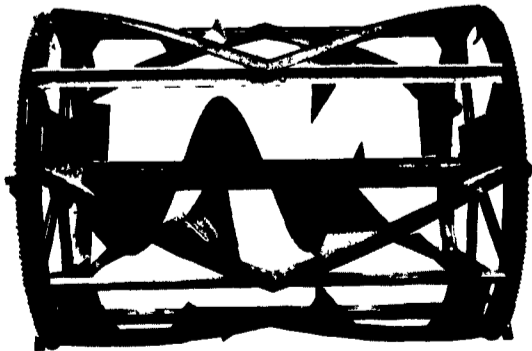
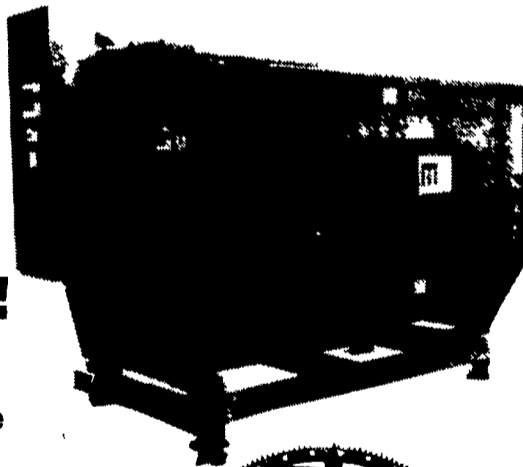
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