

Jennifer Lowther's Strawberry-Rhubarb Pie

Combine 1½ C sugar, 3 T quick-cooking tapioca (or 6 T flour), ¼ t salt, and ¼ t nutmeg. Add 1 lb rhubarb cut into ½" pieces (3 C), and 1 or 2 C sliced strawberries. Mix to coat fruit. Let stand 20 minutes. (You can use frozen fruit, but frozen strawberries often come in a sweet syrup, so adjust amount of sugar accordingly.)

Meanwhile, preheat oven to 400°F, and prepare pastry for a 9" pie. Line 9" pie plate with pastry. Fill with fruit mixture.

Optionally dot with 1 T butter or margarine. Cover with crust, pinch edges & cut slits in top. (I like to sprinkle the crust with sugar.) Bake at 400°F for 40 min. or until filling is bubbly.

(Some recipes suggest cooking at 350°F for 60 min., or at 450°F for 10 min. followed by 350°F for 30 min. longer, to avoid burning the crust.)