



**Blog Post about Strawberry Rhubarb Pie – Part 5 of a 6-Part Series**



I know... Strawberry Rhubarb Pie is not in season. But when a pie-lover is writing about the best pies, and her colleague Melissa Willis said it was her favorite, this summer classic has to be added to the list. (And, besides... both cooked and raw rhubarb freeze well, so you can enjoy it year-round.)

Rhubarb is a plant that can survive cold-weather climates. Like the tomato, botanists and chefs look at it quite differently. Botanically speaking, rhubarb is a vegetable, but most people consider it a fruit because it is primarily used in **pies** and other sweet treats. It's red or pink stalks and its tart flavor make it an excellent addition to strawberry pie, in particular.

Begin by cutting off the leaves and discarding them. Never eat the leaves. Although herbal remedies use the leaves and roots, they contain high levels of oxalic acid and other compounds that are toxic to humans. Trim off the ends and rinse well. Peel the rhubarb if desired. Store the stalks in sealed plastic bags and place them in the coldest part of the refrigerator for up to one week. When you're ready to use them, wash and cut the stalks into 1/2-inch to 1-inch pieces. Rhubarb is very acidic so make sure you cook it only non-aluminum pots.

Strawberry rhubarb pie is perfect for practicing your topper skills – lattice, cut out shapes, spirals, braids, flowers and leaves, etc.



[This recipe from Taste of Home](#) was an award winner at the Iowa State Fair, so I feel pretty confident in sharing it.

## Strawberry Rhubarb Pie

### Ingredients

- 1 large egg
- 4 to 5 tablespoons ice water, divided
- 3/4 teaspoon white vinegar
- 2-1/4 cups all-purpose flour
- 3/4 teaspoon salt
- 3/4 cup cold lard
- 1-1/4 cups sugar
- 6 tablespoons quick-cooking tapioca
- 3 cups sliced fresh or frozen rhubarb, thawed
- 3 cups halved fresh strawberries
- 3 tablespoons butter
- 1 tablespoon 2% milk
- Coarse sugar

### Preparation

1. In a small bowl, whisk egg, 4 tablespoons ice water and vinegar until blended.
2. In a large bowl, mix flour and salt; cut in lard until crumbly.
3. Gradually add egg mixture, tossing with a fork, until dough holds together when pressed. If mixture is too dry, slowly add additional ice water, a teaspoon at a time, just until mixture comes together.
4. Divide dough in half. Shape each into a disk; wrap in plastic. Refrigerate 1 hour or overnight.
5. Preheat oven to 400°. In a large bowl, mix sugar and tapioca. Add rhubarb and strawberries. toss to coat evenly. Let stand 15 minutes.
6. On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle. Transfer to a 9-in. pie plate. Trim pastry even with rim.
7. Add filling and dot with butter. Roll remaining dough to a 1/8-in.-thick circle. Place over filling. Trim, seal, and flute edge. Cut slits in top. Brush milk over pastry; sprinkle with coarse sugar. Place pie on a **baking sheet**; bake 20 minutes.
8. Reduce oven setting to 350°. Bake 45-55 minutes or until crust is golden brown and filling is bubbly.
9. Cool pie on a wire rack.

**Note:** If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.