

# Strawberry Rhubarb Pie

From the Kitchen of Rick Monk, Vice President and General Counsel

My mother-in-law shared this recipe with me 15 years ago, when I was new to the family and living in New Jersey, where the growing conditions for rhubarb and strawberries are wonderful. The first time I made the pie, my brother-in-law declared emphatically, with his mom in the room, that I had made the best pie he's ever tasted. Words only a son could get away with!

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## Ingredients

- 1 1/3 - 2 cups sugar
- 1/3 cup flour
- Pinch cinnamon
- 2 cups cut rhubarb
- 2 cups cut strawberries
- Pie crust (top and bottom)
- 1 1/2 tsp butter

## Directions

1. Preheat the oven to 425°
2. Mix the sugar with the flour and a pinch of cinnamon
3. Add the rhubarb and strawberries
4. Pour into pastry-lined pie pan. Dot with 1 1/2 tsp butter.
5. Cover with top pie crust and cut several slits into it
6. Pinch the top and bottom crusts together
7. Cover edges of the crust with foil to prevent burning
8. Bake for 40-50 minutes, removing foil halfway through, until crust is golden and juices bubble up