

Blueberry-Rhubarb (Blubarb) Pie

Ingredients:

pastry for a two-crust pie (Tenderflake lard recipe is my preference)

2 c blueberries

1 1/2 c rhubarb, chopped in 1/2" pieces

1 c sugar

3 T flour

pinch of cinnamon

3/4 t lemon zest

Procedure:

1. Preheat oven to 400°F.
2. Line a nine-inch pie pan with pastry dough, allowing a half-inch of crust to hang over the edge of the pie pan.
3. Put blueberries and rhubarb in a large bowl.
4. In a small bowl, mix together sugar, flour, cinnamon and lemon zest.
5. Pour sugar mixture over fruit and stir gently with a rubber spatula until mixture is well distributed. Transfer to lined pie pan.
6. Use remaining dough for a lattice top. Fold the overhanging bottom crust back over the ends of the strips and crimp the pastry for a decorative finish.
7. Bake for 15 minutes, then reduce heat to 350°F and bake for 20 to 30 minutes, or until crust is golden and juices are bubbling.
8. Cool for several hours before cutting to serve.