

Strawberry Rhubarb Pie

This delicious pie is the perfect combination of sweet strawberries and tart rhubarb. The pie crust can be made ahead and refrigerated for up to three days before rolling and filling it. Once set the pie can be served warm or chilled. Just be sure to top with vanilla ice cream.



Ingredients

2 [Pie Crusts](#)

Filling:

2 cups rhubarb in one-inch pieces, about one pound
3 cups strawberry halves
1 cup sugar
3 tablespoons "minute" tapioca
3 tablespoons unsalted butter

Instructions

1. Prepare the pie crusts. Refrigerate for at least 30 minutes.
2. Preheat oven to 350.
3. Roll out half of pie crust to large disc to fit in pie pan. Place in pie pan and prick bottom of pie crust with fork. Place parchment paper over crust and fill crust with [pie weights](#). Pre-bake the bottom crust for 10 minutes. Cool slightly and remove parchment paper and pie weights.
4. While crust is baking prepare filling. If rhubarb is thick, peel it. Combine rhubarb and strawberries in a bowl. Mix sugar and tapioca together and fold gently into the strawberries and rhubarb. Allow to sit for at least 15 minutes.
5. Spoon fruit into pie crust and dot with butter. Roll out remaining pie crust, cut into strips three-quarters of an inch wide and weave a lattice to cover the pie. Seal, trim and crimp the edges. Brush the lattice with milk and sprinkle with a bit of sugar.

6. Preheat oven to 425. Bake in preheated oven for 15 minutes. Lower heat to 350 degrees and bake 40 minutes longer, until pie crust has browned and filling begins to bubble. To prevent outer crust to become too dark you can place aluminum foil around the edges once the crust is golden brown.
7. Let pie cool completely before serving, at least 3 hours and up to overnight to set the filling.