



Strawberry Rhubarb Pie

For the crust:

2-1/2 c all-purpose flour
1/2 t salt
1 lb. unsalted butter (2 sticks) cut into small pieces
6-8 T iced water
2 T milk
1 t turbinado sugar

For the pie filling:

2-1/2 c rhubarb, chopped
3 c strawberries, chopped
2/3 c sugar
3-4 T flour
Zest and juice of one lemon
1/4 t salt
1/4 t vanilla
1 T agave nectar

In a large mixing bowl sift together the flour and salt.

Next cut large pieces of the cold butter into the dry mix. The mixture should look coarse and damp with both large and small clumps.

Next add the cold water to the dough one tablespoon at a time and use two forks to mix in the water by pulling up the dry ingredients from the bottom of the bowl and then pushing it down again. Continue adding the water until the dough begins to form. It should feel damp, but not wet. Don't add more water than is necessary.

When the dough is ready divide it into two portions, one larger than the other for the bottom pastry. Form each portion into a ball, wrap them in plastic and store the dough in the fridge for at least an hour, if not more.

While the dough is chilling, combine all the filling ingredients into a bowl and reserve. Preheat the oven to 400F.

Next, remove the dough from the refrigerator and unwrap the larger of the dough portions. Place the ball on a floured surface and roll out the dough. (Make sure to flour your rolling pin as well.) Once the dough has reached adequate size, place it in the bottom of your desired pie pan. Fill with the reserved pie filling.

Repeat the rolling process for the top crust and roll it out over the top of the pie. Pinch the seams of the crust, brush with milk, sprinkle with turbinado and cut air vents over the top of the crust.

Bake for 20 minutes at 400F, then turn the temperature down to 350F and bake for another 30 minutes, or until crust is golden brown. Serve warm or room temperature.