



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Strawberry Rhubarb Pie - Makes 1 - 10 inch pie
Preheat oven 450°F

Strawberry Rhubarb Mixture

1 quart of strawberries, hulled and halved
2 long stalks of rhubarb, cut into 1" pieces
1 1/4 cup sugar
1/4 cup flour

Mix together and place in pastry lined pie plate
Cover with pastry top and crimp edges
Make slits in top
Brush with a mixture of 1 egg beaten with 1 tablespoon of cream then sprinkle with sanding sugar
Place in oven and bakes for 15 minutes
Then reduce oven temperature to 350°F and bake an additional 45 minutes

PIE PASTRY

makes enough pastry for 2 - nine-inch pies

5 1/2 cups all - purpose flour
2 teaspoons salt
1 lb lard, room temperature first thing that may seem weird
1 egg
1 tablespoon white vinegar
cold water

Sift flour and salt together in a large mixing bowl.
Using a pastry blender, cut lard into flour mixture until it resembles a coarse meal
Beat egg in the bottom of a one cup measure
Add the vinegar then fill the cup up to full mark with cold water
Add water mixture to the flour and stir with a fork until the dough clings together
Knead lightly for 6 or 7 turns
Divide pastry into 4 equal parts...wrap any pastry that you are not using in plastic and freeze.
Flour a clean surface and roll the pastry out so that the circle is slightly wider than your pie plate.
Place a portion of pastry on the floured surface and press it lightly to form a circle. Place your rolling-pin in the centre of the circle and roll to the outside edge. Then roll in the opposite direction. Rotate the dough to allow you to do this in all directions until you have a circle. Add more flour if the pastry is sticking.

THE LOVE: Make sure that you are applying even pressure on your rolling-pin so that your pastry is able to bake evenly!
Roll the pastry loosely around your rolling-pin and place in pie plate