Double Boiler Rhubarb Pie
Here's one that everyone seems to like.

INGREDIENTS

For Filling:

3 c. rhubarb
1½ c. sugar
4 heaping T. flour
4 egg yolks
1 c. milk
dash of salt

For Meringue:

½ t. cream of tartar
¼ t. salt
4 egg whites
1 c. sugar

INSTRUCTIONS

Filling:
Mix sugar, egg yolks and flour. Add milk, then rhubarb and salt. Cook 30 to 45 minutes or until thick in the top of a double boiler. Let cool. Pour into a prepared and cooked pie crust that has been cooled. Cover with meringue.

Meringue:
Combine cream of tartar, salt and egg whites in a bowl. Whip until soft peaks form. Gradually add sugar and whip until stiff peaks form. Lightly pile meringue onto pie and spread to edges. Bake at 325 degrees for 15 minutes or until lightly browned.

Puget Sound Fresh is a program of Cascade Harvest Coalition, with funding provided by King, Snohomish and Pierce Counties and King Conservation District. For more information and to find other recipes, visit: www.pugetsoundfresh.org