

Strawberry Rhubarb Pie

CRUST:

16 tablespoons cold unsalted butter
(cut into smaller pieces)

2 2/3 cups all-purpose flour

2 tablespoon sugar

1/2 teaspoon salt

8 tablespoons ice water

FILLING:

1 1/2 pounds rhubarb, cut into 1/2-inch pieces

2 pounds strawberries, hulled, halved, quartered if large

1/2 cup granulated sugar

1/4 cup light brown sugar

5 tablespoons cornstarch

Pinch of kosher salt

1 large egg

1 tablespoon raw sugar

CRUST:

In a food processor combine flour, sugar, and salt. Add the butter pieces and pulse until the mixture forms large, coarse crumbs. Add the ice water a little at a time and pulse until the dough begins to form. Transfer the dough to a work surface and shape it into two 9-inch rounds. Chill until ready to use.

FILLING:

Preheat oven to 425°. Let dough sit at room temperature for 5 minutes to soften. Working one at a time, roll out two disks on a lightly floured surface (about 1/8" thick). Carefully transfer 1 dough round to pie dish (make sure it's a deep pie dish). Lift edges and allow the dough to slump down into dish, trim, leaving about a 1" overhang.

In a large bowl, add rhubarb, strawberries, granulated sugar, brown sugar, cornstarch, and salt. Mix well. Gently scrape filling into dough-filled pie dish.

Cut the remaining round of dough into 1/2 inch strips. Lay strips in a lattice pattern over the filling and crimp edge as desired. Beat egg with 1 tsp. water in a small bowl and lightly brush over top of the dough. Sprinkle with raw sugar.

Bake pie for 5 minutes, then reduce oven temperature to 375°. Continue to bake until crust is deep golden brown and juices are thick and bubbling, 60-75 minutes longer.

Transfer pie to a wire rack and let cool at least 4 hours before serving. Yes, it smells amazing, but if you don't give it time to set up properly, the filling will be runny when you cut into it.

