



HONEY LEMON RHUBARB PIE

- 4 Cups Rhubarb, cut into ½ inch Pieces
- 1 ¼ Cups Sugar
- 6 Tablespoons Flour
- ¼ Teaspoon Salt
- 2 Teaspoon Grated Lemon Rind
- 1/3 Cup Strained Honey
- 4 to 5 Drops Red Food Color
- Pie Pastry
- 2 Tablespoons Butter

DIRECTIONS

1. Combine rhubarb, sugar, salt, flour, and lemon rind.
2. Mix well.
3. Blend in honey and food color.
4. Let stand while making pastry.
5. Line a 9 inch pie pan with pastry.
6. Fill with rhubarb mixture, dot with butter.
7. Add top crust, seal edges.
8. Brush top with milk and sprinkle with sugar if desired.
9. Bake in a 450 degree oven for 10 minutes.
10. Reduce heat to 350 degrees and bake an additional 35 to 45 minutes.