

Brown Sugar Custard Rhubarb Pie

From the kitchen of Nancy Vondrak

Ingredients:

Pie:

Pastry for single pie crust

1 1/3 to 1 2/3 cups packed brown sugar

1/3 cup all-purpose flour

5 cups finely chopped rhubarb (1 pound)

4 eggs

Meringue:

4 egg whites

1 teaspoon vanilla

1/2 teaspoon cream of tartar

1/2 cup sugar

Instructions:

Pie:

1. Bake pastry in a 450 oven for 5 minutes
2. For filling, in a mixing bowl combine brown sugar and flour. Add rhubarb; toss to coat. Let stand for 15 minutes, stirring once or twice.
3. Separate egg yolks from whites; set whites aside for meringue. Beat egg yolks slightly with a fork. Stir yolks into rhubarb mixture.
4. Transfer rhubarb mixture to the partially baked pastry shell.
5. Cover edge of pie with foil. Reduce oven temperature to 375. Bake for 25 minutes. Remove foil; bake for 20 to 25 minutes more or till filling is nearly set. (Pie will appear soft in the center but will become firmer upon cooling.)
6. Spread meringue over hot filling, sealing to edge of pastry. Reduce oven temperature to 350. Bake for 12 to 15 minutes or until meringue is golden.

Meringue:

1. Bring egg whites to room temperature. Combine egg whites, vanilla, and cream of tartar.
2. Beat with electric mixer on medium speed about 1 minute or till soft peaks form. Gradually add sugar 1 tablespoon at a time beating on high speed about 5 minutes more or till mixture forms stiff, glossy peaks and sugar dissolves.
3. Immediately spread meringue over pie, carefully sealing to edge of pastry.

Cook's Comments:

This is not your mother's rhubarb pie. It's my mother's rhubarb pie. I was lucky to find the recipe in an old edition of BH&G cookbook. Even non-rhubarb lovers have raved about this pie.