# Local Strawberry Rhubarb Pie

## INGREDIENTS

2 Premade Pie Crusts

1/3 cup Brown Sugar

1/3 cup Sugar

3 cups Rhubarb diced

2¾ cup Strawberries diced

¼ cup Cornstarch

1/4 tsp Salt

1 tbs. Orange Juice

1 tsp Vanilla Extract

1 Egg and 1 tbs. Milk

## DIRECTIONS

1. Pre heat oven to 400°F. In a bowl combine all ingredients except egg and milk. Mix well and set aside.
2. Press one pie crust into pan. Pour strawberry mixture into pan. Place remaining pie crust on a floured surface and use a pizza slicer to cut into ½ - 1 inch strips. Weave strips over and under strips. Press the ends of the strips to the edges of the bottom pie shell.
3. In a small bowl mix the egg with the milk to make an egg wash. Use a brush to coat top pie crust.
4. Bake the pie for 25 minutes and then reduce the oven temperature to 350°F and bake for an additional 30 minutes. If the edges of the pie crust begin to turn brown place tinfoil around the crust or use a pie crust shield.
5. Remove pie and allow to cool. Slice the pie and top with vanilla ice-cream if desired.