

# Rhubarb Pie From Garden to Slice!



Rhubarb plants growing in the garden

From my earliest childhood I have enjoyed rhubarb pie. My mother grew it in her garden and we have grown it in several gardens as our address has changed. Rhubarb is one of the few perennial vegetables and is relatively easy to grow. The stalks are the only part of the rhubarb plant eaten. The leaves are poisonous. To harvest, just pull or cut the stalk away from the crown of the plant and cut the stalk a couple inches away from the leaf.



4 to 6 large stalks make a nice pie

There are quite a few ways to make pies with rhubarb as the main ingredient. we are sharing the recipe for a Rhubarb Pie with Tapioca and Orange Zest. We are including instructions for a 4 cup and a 5 cup rhubarb pie. We make the bigger pie if we have a pie pan for the larger pie. This is an easy pie to make.

## **Rhubarb Pie with Tapioca and Orange Zest**

### **Ingredients for a 4 cup pie:**

4 Cups of rhubarb cut in 1/3 to 3/4 inch slices  
2 Eggs  
1 1/4 Cups of sugar (a little more if you have a sweet tooth)  
1/3 Cup plus, 1 TBS of tapioca  
1 Two crust package of store bought or homemade pie shells  
2 TBS of Orange Zest  
1 TBS of Sugar



Rhubarb ready to make a pie

### **Ingredients for a 5 cup pie:**

5 Cups of rhubarb cut in 1/3 to 3/4 inch slices  
2 Eggs  
1 1/2 Cups of sugar (a little more if you have a sweet tooth)  
1/2 Cup of tapioca  
1 Two crust package of store bought or homemade pie shells  
2 TBS, plus one teaspoon of Orange Zest

1 TBS Sugar

**Note:** There are 3 teaspoons in a Tablespoon



Bottom pie crust and sliced rhubarb ready!

**Putting it all together:** Preheat your oven to 400 degrees.

- 1) Place the bottom crust in the pie pan so it is ready to accept the filling.
- 2) Cut the rhubarb in 1/3 to 3/4 inch slices. The size slices depends a little on the size of the rhubarb stalks, which can vary greatly in size. Cut and measure the exact amount of cups into a medium bowl. Then pour the sliced rhubarb in the bottom of the pie pan and distribute evenly.
- 3) Grate the orange zest from a fresh orange.
- 4) In another medium bowl, combine the sugar, tapioca, and orange zest and uniformly mix.
- 5) Add the two eggs to the mix and blend together completely.
- 6) Pour the mixture evenly over the rhubarb so it settles in between the rhubarb slices
- 7) Put on the top crust. We used a lattice crust.
- 8) Spread the top crust on a flat surface and cut the crust in strips 1/2 to 3/4 inch wide with a butter knife.
- 9) Alternate the strips one at a time.
- 10) Lift the alternate strips to place the next strip, as pictured.
- 11) When your strips are in place sprinkle the sugar over the

top of the lattice crust.

12) Place the pie in your preheated oven at 400 degrees. After 15 minutes reduce the heat to 350 degrees and bake for another 30 to 40 minutes for the 4 cup pie and 40 to 50 minutes for the 5 cup pie.



Sugar & Tapioca mixed and orange zest grated



The egg, sugar, tapioca & orange zest is ready to pour over the rhubarb



Start the lattice by slicing in 1/2 to 3/4 inch strips



Fold the alternate strips back to overlap the next strip



Ready for the oven!





Just out of the oven!



The tapioca soaks up the moisture!



A nice slice of rhubarb pie!

Rhubarb pie is great with serving additions like vanilla ice cream, whipped cream, a slice of extra sharp cheddar cheese, or any of your other favorite pie toppings!!