RHUBARB CUSTARD PIE

Description

One of Britt Ransford's favorite pies. This is his version because he doesn't like meringue. I added Lydia Ransford's recipe on another page.

Summary

Yield: 9
Source: Britt Ransford
Prep Time: 2 hours
Category: Pies
Cuisine: American

Ingredients

- 3 cups diced rhubarb, or more
- 1 1/2 cups sugar, or less
- 3 tbsps flour (all purpose)
- 2 eggs, beaten
- 2 tbsps milk
- dash of salt
- 1 tbsp butter
- 1 recipe pie crust pastry

Instructions

Combine rhubarb, sugar, flour and salt in a large bowl and mix well.

Set aside and beat eggs slightly and add milk.

Combine egg mixture and rhubarb mixture and mix well.

Prepare pie crust and fit lower crust in pan.

Pour rhubarb mixture into shell.

Cut butter into pieces and place on rhubarb.

Place top crust and seal.

Bake at 425 degrees for 15 minutes and then at 375 degrees for 30 minutes or until it is done.

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Crisco pie crust:

Two crust 9" pie.

2 cups all purpose flour

1 tsp. salt

3/4 cup well chilled Crisco

4-6 Tbsps. ice water

Blend flour and salt in a mixing bowl. Cut in Crisco with a pastry blender until mixture resembles coarse crumbs with pea sized pieces remaining.

Sprinkle about 4 tblsps water over flour mixture and mix gently with a fork. Add more water by the tablespoon mixing until dough just holds together. Divide dough into two with one ball a little larger than the other and wrap in plastic wrap and place in refrigerator for at least 30 minutes. Place later ball on lightly floured surface and roll in a cirlce about 2" larger than pie pan. Fill unbaked pie crust according to recipe directions. Roll top crust, fit to pie. Trim dough to 3/4" overhang; fold top edge under bottom crust. Press edges together and flute. Cut slits in top crust to allow steam to escape. Bake according to recipe.

Notes

Britt loves pie and is always wishing for one. In fact he wants a birthday pie and not a cake.

When he was lamenting that we had a lot of rhubarb and it would be nice to have a pie I "suggested" that ne should learn to make pies himself.

So he went out and picked the rhubarb and prepared it for the pie. Then he had to learn how to make the crust.

He had seen me do it so many times that he caught on quickly and the picture tells the rest of the story.