**RHUBARB PIE WITH STRAWBERRIES**

* **Yield:** 8 servings

If you like, omit the strawberries and use 4 cups of diced rhubarb. You may want to increase the amount of sugar to 1 cup if you use only rhubarb.

**Ingredients:**

1. **3/4**cup sugar
2. **1/2**teaspoon nutmeg
3. **3**tablespoons all-purpose flour
4. **1**tablespoon butter, melted
5. **2** eggs, well beaten
6. **3**cups diced rhubarb
7. **1**cup sliced strawberries
8. **1** (9-inch) regular piecrust
9. **2**tablespoons turbinado sugar

**Instructions**

1. Preheat oven to 400F.
2. Combine sugar, nutmeg and flour. Stir in melted butter. Add eggs and beat with a whisk until smooth.
3. Place rhubarb and strawberries in piecrust. Pour egg mixture over top.
4. Bake 10 minutes. Reduce heat to 350F and bake another 30 minutes. Sprinkle turbinado sugar on top while pie is warm.

*Recipe courtesy of Diane’s Market Kitchen, Seattle, Wash.*

**Nutritional Info** *\*per serving*

* Calories 220
* Fat 7g
* Cholesterol 50mg
* Sodium 102mg
* Carbohydrate 37g
* Fiber 1g
* Protein 3g