



Rhubarb Meringue Pie

2 c. rhubarb
¼ tsp. salt
2 Tbsp. flour
1 c. sugar
2 egg yolks (save whites)
1 9-inch pie crust

Wash rhubarb and cut into small pieces. Pour boiling water over rhubarb and let drain. (If using frozen rhubarb, just run hot tap water over). Stir together dry ingredients, then stir in egg yolks with a fork until mixture is crumbly; stir in rhubarb.

Pour into unbaked pie crust.

Bake in moderate oven (350°) for about 45 minutes. Cover with meringue using leftover egg whites. Bake until meringue is lightly brown.



Meringue

2 egg whites
½ tsp. vanilla
¼ tsp. cream of tartar
3 Tbsp. sugar

Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar, beating until stiff glossy peaks form and all sugar is dissolved.

Spread meringue over hot filling, sealing to edge of pastry. Bake at 350° for 12 to 15 minutes, or until meringue is golden.

Or use your favorite meringue recipe. Sometimes, I will use 3 egg whites, a bit more vanilla and cream of tartar, and 4 ½ tablespoons sugar.

