

## Rhubarb Pie

Pastry for 9-inch two-crust pie  
1 1/3 to 1 2/3 cups sugar  
1/3 cup all-purpose flour  
1/2 teaspoon grated orange peel, if desired  
4 cups cut-up rhubarb (1/2-inch pieces)  
2 tablespoons margarine or butter

Heat oven to 425°. Prepare pastry. Mix sugar, flour and orange peel. Turn half of the rhubarb into pastry-lined pie plate; sprinkle with half of the sugar mixture. Repeat with remaining rhubarb and sugar mixture, dot with margarine. Cover with top crust that has slits cut in it; seal and flute. Sprinkle with sugar if desired. Cover edge with 2-to3-inch strip of aluminum foil to prevent excessive browning; remove foil during last 15 minutes of baking. Bake until crust is brown and juice begins to bubble through slits in crust, 40 to 50 minutes.

**Rhubarb-Strawberry Pie:** Substitute sliced strawberries for half of the rhubarb and use the lesser amount of sugar. Makes 6 servings