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June's Tasty Recipe List

The theme for June is welcoming summer with summer solstice and strawberry picking. The following recipe is provided to inspire you to think about all you can do with those juicy strawberries from your local PYO, or better yet, your own garden! Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

Strawberry-Rhubarb Pie

- 1 quart strawberries, sliced
- 3-4 big stalks of rhubarb, cut into 1-inch pieces
- 3/4 cup sugar
- 1 teaspoon Cinnamon
- 3 heaping Tbsp cornstarch
- Dough for 2-crust pie**
- 1 egg
- 1 tsp sugar

Combine strawberries, rhubarb, sugar, cinnamon and cornstarch in a bowl.

Line a pie pan with one crust, then roll out the second crust and set aside. Pour the filling into the bottom crust, then lay out the top crust. Trim and tuck in the ends, then crimp the edges. Beat the egg and brush it onto the crust, then sprinkle with sugar. I usually like an egg wash on pies, I think it adds a nice shimmer to the top. Don't forget to vent the crust by making some small cuts to the crust.

Bake at 350°F for 60-70 minutes until the filling is bubbly and the crust is browned. It's a good idea to place it on a baking sheet to catch any bubbled-over filling.

***As a good Mainer, I use Margie Standish's recipe*