

Granny's Pie Factory Strawberry Rhubarb Pie

Enjoy this classic pie recipe from Coventry Farmers' Market vendor Granny's Pie Factory. The recipe for the filling can be used with other fruits as well, though you may need to make some minor tweaks with the seasoning and cornstarch depending on what type of fruit you're using. The pie crust recipe makes two crusts, so it's a perfect chance to experiment with one of them!

INGREDIENTS & DIRECTIONS

PART 1: THE PIE CRUST

Yield: 2 crusts

- 12 oz. all-purpose flour
- 4 oz. shortening
- 4 oz. butter
- 4 oz. water
- 1 teaspoon salt

Cut butter and shortening into small pieces (about the size of a dime); chill as much as possible.

Mix flour and salt, then cut in shortening to size of cornmeal.

Cut in butter to the size of peas.

Add water and using a fork or with your fingertips, gently toss the dough until the water is completely distributed, but don't knead it or and smush it together.

Gather the dough together and fold over until it holds together, then divide in half, wrap in plastic wrap and chill at least 30 minutes before rolling out and placing into your pie pan.



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PART 2: THE STRAWBERRY RHUBARB FILLING

7 total cups of fruit (ideally, 3½ cups of strawberries and 3½ cups of rhubarb but do what you can with what you have)

1 cup sugar

3 tablespoons cornstarch

¼ teaspoon cinnamon

¼ teaspoon vanilla

¼ teaspoon salt

Rinse, pat dry, and hull strawberries. Cut in half or quarters depending on size.

Wash and cut rhubarb into ½" pieces.

Mix sugar, cornstarch, cinnamon, and salt.

Stir vanilla and sugar mix to the fruit.

Add fruit mixture to the pie crust and chill about 30 minutes.

Bake at 400° for approximately 50 minutes.

Market Shopping List

- Rhubarb (early-mid June) - 18th C. Purity Farm, Apis Verdi, Colgan, Wayne's Organic
- Strawberries (mid-late June) - 18th C. Purity Farm, Bluebird Hill, Blueberry Hill Organic, Easy Pickin' Oxen Hill
- Berries (June-Sept) - 18th C. Purity, Apis Verdi, Bluebird Hill, Blueberry Hill Organics, Easy Pickin', Riverview, Wayne's Organic

All baking ingredients - **Highland Park Market of Coventry**