

Strawberry Rhubarb Pie

No one can resist this deep-pink winning combination. Easy to make, pretty to serve, there's just a hint of spice in the filling.

Pastry for 9-inch (23 cm) double-crust pie (see Perfect Pastry, page 138)		
4 cups	chopped rhubarb	1 L
2 cups	sliced strawberries	500 mL
1-1/3 cups	granulated sugar	325 mL
1/4 cup	cornstarch	50 mL
1 tbsp	lemon juice	15 mL
1/4 tsp	cinnamon	1 mL
1	egg, beaten	1

On lightly floured surface, roll out half of the pastry; fit into 9-inch (23 cm) pie plate. Set aside.
 In bowl, combine rhubarb, strawberries, sugar, cornstarch, lemon juice and cinnamon; spoon into pie shells. Brush pastry rim with some of the egg.
 Roll out remaining pastry; using pastry wheel or knife, cut into 1-inch (2.5 cm) wide strips. Gently weave strips over pie to form lattice; trim and flute edge. Brush lattice with egg.
 Bake on baking sheet in 425°F (220°C) oven for 15 minutes. Reduce heat to 375°F (190°C); bake for 50 to 60 minutes longer or until rhubarb is tender, filling thickened and crust golden. Makes 8 servings.

Rhubarb Compote with Strawberries

A combination of icy-cold stewed rhubarb and freshly sliced strawberries is sensational. Serve with whipped cream and a dash of cinnamon, or plain or strawberry-flavored yogurt.

1/2 cup	packed brown sugar	125 mL
1/4 cup	orange juice	50 mL
4 cups	chopped fresh rhubarb	1 L
2 cups	sliced fresh strawberries	500 mL
	Whipped cream or yogurt	
	Cinnamon	

In large saucepan, bring sugar and orange juice to boil over medium heat; add rhubarb. Cover and reduce heat to low; simmer, stirring occasionally, for 5 to 8 minutes or until rhubarb is tender. Let cool; refrigerate until chilled or for up to 2 days.
 To serve, stir in strawberries; spoon into stemmed glasses. Dollop with whipped cream and sprinkle with cinnamon to taste. Makes 4 servings.

Quebec Maple Syrup Pie

In Quebec, Easter coincides with the maple syrup season and Easter dinner often features this classic sweet "Tarte au Sirop d'Erable".

Pastry for 9-inch (23 cm) single-crust pie (see Perfect Pastry, page 138)		
2-1/4 cups	maple syrup	550 mL
3/4 cup	light cream	175 mL
1/4 cup	all-purpose flour	50 mL
4	eggs	4
1 cup	walnuts (optional)	250 mL

On lightly floured surface, roll out pastry to 1/8-inch (3 mm) thickness; fit into 9-inch (23 cm) pie plate. Trim and crimp edges. With fork, prick crust all over; chill in freezer for 30 minutes.
 In bowl, whisk together maple syrup, cream, flour and eggs until blended; stir in nuts (if using). Pour into crust. Bake in 375°F (190°C) oven for 10 minutes; reduce heat to 350°F (180°C) and bake for 30 to 35 minutes longer or until set. Let cool on rack. Makes 8 servings.

Stick to almonds

add liquor

Make 3/4 of a litre