

## Fresh Rhubarb Pie

- 1 1/2 inch double crust
- 1 3/4 to 2 cups sugar (I use a little less than 1 3/4)
- 1/2 cup flour (try a little less)
- dash salt
- 5 cups cut-up fresh rhubarb
- also

Heat oven to 425°. Lightly stir dry ingredients into cut-up rhubarb, pour into unbaked pie crust, dot with butter, cover with top crust and cut slits.

Bake 40 to 50 minutes or until brown and juice begins to bubble through slats

(once)