

## Shaker Rhubarb Pie

From <http://www.saveur.com/article/food/Shaker-Rhubarb-Pie>

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*SERVES* 6 – 8

When harvesting garden rhubarb, choose tender, young shoots, discard the rhubarb leaves—which are toxic—and peel any large, tough stems as you would with celery. Commercially grown rhubarb doesn't need peeling; buy only firm, crisp stalks, and store them in the refrigerator.

### FOR THE CRUST:

1 3/4 cups flour

1 tsp. salt

10 tbsp. cold butter, cut into pieces

2 tbsp. vegetable shortening

### FOR THE FILLING:

1 lb. rhubarb stalks, cut into 1" pieces

1 1/4–1 1/2 cups sugar

4 tbsp. flour

1/4 tsp. salt

1. For the crust: Sift together flour and salt into a bowl. Use 2 knives to work butter and shortening into flour until it resembles coarse meal. Sprinkle in up to 5 tbsp. ice water, stirring dough with a fork until it just begins to hold together. Press dough into a rough ball and transfer to a lightly floured surface. Divide dough into 2 balls, wrap both in plastic wrap, and refrigerate for 1 hour.
2. For the filling: Put rhubarb, sugar, flour, and salt into a medium mixing bowl, then use your hands to toss together, and set aside.
3. Preheat oven to 450°. Roll dough out on a lightly floured surface into two 12" rounds. Fit one round into a 9" pie plate and add rhubarb. Cover pie with remaining round. Fold edges of dough under and crimp edges. Make 3–4 slits in top crust for steam to escape.
4. Bake for 15 minutes, then reduce heat to 350° and continue to bake until crust is golden, 25–30 minutes more. Set aside to let cool for at least 30 minutes before serving.