

## ETHEL'S RHUBARB PIE

### Ingredients

- 3 cups **rhubarb**, cut into ½-inch pieces before measuring
- 2 **eggs**
- 1¾ cups **sugar**
- 4 Tbsp **flour**
- large pinch of **salt**

### Preparation

- 1.** Mix sugar, flour, egg and salt. Add to rhubarb and bake between crusts.(I have made the pie with just a bottom crust successfully).
- 2.** Bake at 450°F for 10 minutes to brown the top crust, then turn oven down to 350°F for 30 minutes.

**NOTE** A recipe from Sarah VanNorstrand's grandmother. "Very sweet, and very good, especially after it has been refrigerated."