

Tim Farmer's Country Kitchen

RHUBARB TURNOVERS

1 cup rhubarb, chopped
¼ cup sugar
Dash salt
Dash nutmeg
Squeeze lemon juice
1 egg
1 pie shell dough



Preheat oven to 350 degrees. Mix together rhubarb, sugar, salt, nutmeg and lemon juice. Let sit for 10 minutes. Heat over medium heat until it becomes a paste. Let cool completely. Beat one egg and cut pie dough into 6 pie slices. Brush with egg. Place spoon size dollop of filling on each slice. Roll from wide end and pinch edges to close. Brush with more egg and place in greased pan. Bake 20-25 minutes, or until golden brown. **Icing:** Confectioners Sugar + Water. Top with icing if desired.

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