

# TIM FARMER'S COUNTRY KITCHEN

## PEAR & RHUBARB PIE

*375 Degree Oven*

### **PIE SHELL**

*1/3 cup lard/shortening*

*1/2 teaspoon sugar*

*1/2 teaspoon salt*

*1 cup all purpose flour*

*2 tablespoons water*

Mix together ingredients until dough starts to form. Roll out into two circles. Press one into bottom of pie dish. Reserve other for the top.

*1 cup sugar*

*2 tablespoons all purpose flour*

*2 tablespoons corn starch*

*Salt*

*1 quart canned pears (4-5 pears), chopped small*

*1 1/2 cups rhubarb, chopped small*

*1/4 teaspoon grated fresh ginger*

*1 teaspoon lemon zest*

*Juice from 1/2 lemon*

*1 tablespoon bourbon*

Mix together dry ingredients and set aside. Mix together pears and rest of ingredients and combine with dry ingredients. Stir well. Pour into pie shell, sprinkle with cinnamon and top with other pie shell. Seal layers together.

*Egg white*

*Sugar*

Mix up egg white, and brush on top of pie. Sprinkle with sugar and place in 375 degree oven for 50-55 minutes. Remove and let cool before slicing.

