

## HONEY LEMON RHUBARB PIE

*From the recipe file of Mary Swetich Ely, Nevada*

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2 tsp grated lemon rind  
4 c rhubarb, cut in ½" pieces  
1 ¼ c sugar  
6 Tbsp flour  
¼ tsp salt  
1/3 c honey  
4-5 drops red food coloring  
2 Tbsp butter  
1 unbaked 9" pie shell

Mix lemon rind, rhubarb, sugar, flour & salt. Blend in honey and food coloring. Let stand while making the pie crust. Pour mixture into pie crust, dot with butter and top with crumble topping. Bake for 10 min. at 450 degrees and then 35-35 min. at 350 degrees.

Crumble topping:

½ c flour  
½ c sugar  
1/4 tsp mace  
½ tsp ground ginger  
½ tsp cinnamon  
4 Tbsp butter

Mix dry ingredients and cut in butter until crumbly. Sprinkle crumb topping over pie filling.

NOTE: Can use frozen purchased pie shell—deep dish pie crust works best so no run-over. I usually set it on foil on a cookie sheet in the oven, just in case.

If you don't want a strong strong-spice topping, just use cinnamon and skip the mace and ginger in the crumble topping. This recipe was originally with an apple pie recipe; thus, mace & ginger.