

## **Recipe**

### *Zesty Rhubarb & Lime Pie*

#### ***Pie Filling Ingredients***

*2 cups chopped rhubarb*  
*1 & ¼ cups of granulated sugar*  
*2 tablespoons cornstarch*  
*1 fresh lime—juiced/zested*  
*1 tablespoon of balsamic vinegar*  
*1 tablespoon of honey*

#### ***Pie Filling Directions***

- Wash the stalks of rhubarb. Remove all leaves (they're poisonous).
- Chop the rhubarb stock—until you have 2 cups of ½-inch rhubarb slices.
- Toss the rhubarb chunks with the sugar and cornstarch.
- Zest the lime over the rhubarb-sugar-cornstarch mix, stirring with a spoon.
- Cut the zested lime in half down the middle and juice it over the rhubarb mixture.
- Let it sit at room temperature, undisturbed, for 15 minutes.

#### ***Hot Water Pie Crust (Sweet Pastry) Ingredients***

*14 tablespoons of butter (almost 2 sticks)*  
*1 tablespoon of milk*  
*1/3 cup of boiling-hot water*  
*¼ cup of sugar*  
*1 & ¾ cups of all-purpose flour (unbleached)*

#### ***For baking:***

*1 tablespoon of whole-milk*  
*1 tablespoon of granulated sugar*

#### ***Hot Water Crust Directions***

- Preheat the oven to 450F.
- Cut the butter into 1-tablespoon-sized squares.
- Place the butter into a microwave-safe bowl.
- Bring your water to a boil.
- Pour the boiling-hot water and milk over the butter, mashing the butter with the bottom side of a fork to start to soften it.



- Microwave (on 50% power) for 2 minutes, stopping every 30 seconds to stir with a spoon.
- Keep zapping your butter (sticking with the 50%) power until the butter blend entirely into the water and milk.
- Remove the bowl from your microwave and stir in the sugar—until it melts in, too.
- Pour the hot butter-milk-water-sugar blend into a large mixing bowl. Act fast—you want the liquid piping hot.
- Sift in the flour, stirring with a fork until your soft-and-shapeable dough forms. Although many pie crust recipes use ice-cold butter, this one uses steaming-hot water. The melted fat here makes a crisp pie crust that holds in wetter fillings—like juicy rhubarb—without going soggy.
- Roll the dough in your hands and knead the dough ball for 2 minutes.

### ***Pie Filling & Pie Baking Directions***

- Flour your counter next with 1/3 cup of all-purpose flour.
- Divide the dough into two smaller pieces—with 60% saved for the bottom of the pie and 40% for the top-layer of crust.
- Use a pre-floured rolling pin to flatten the two dough balls into rounds.
- Sprinkle extra flour above and below, as need be, to pie crust won't stick to the counter or to the rolling pin. ((Hotter doughs have a tendency to stick more than cold ones)).
- Transfer the large round (60% of your dough) to a 9-inch pie pan. Press the dough evenly into the bottom and sides of the pan—until it come up to the upper edge of the pie pan.
- Spoon your rhubarb mixture (and any juices in the bowl) into the crust-lined pie pan.
- Top the rhubarb pie with the small crust round (40% of your dough). Pinch the edges sealed with your fingers.
- Cut 8-12 one-inch slices into the top of the pie crust. ((These will allow the steam to release as it bakes and for some of the rhubarb filling to bubble up)).
- Brush the top of the pie with 1 tablespoon of whole-milk and sprinkle 1 tablespoon of granulated sugar on top.
- Bake your pie at 450F for 15 minutes.
- Turn down the heat to 375F. Keep baking the pie for another 35-45 minutes—until it's golden-brown on top and bubbling along the edges / knife slots in the top crust.
- Allow to cool, at room temperature, for 15-20 minutes before trying to slice / serve.



**Chef Chris Atwood's Notes:**

*Rhubarb is one of springtime's taste gifts. While rhubarb may look like a rose-hued cousin to celery, its firm stalks are actually bursting with tart juice. Rhubarb's pleasantly sour taste plus its hearty texture make it ideal for pies, crumbles, sauces, and salads.*

*This pie is an updated twist on the classic rhubarb pie. The rhubarb pie filling is thickened with a little cornstarch. And then, it's flavored with zesty lime, tangy balsamic vinegar, and sweet sugar / honey.*

*Because rhubarb is prone to release a lot of juice as it cooks, this recipe relies on a **hot-water crust**. The dough is made with melted—not cold—butter, making for an easy-to-shape dough. The hot water crust turns crisp while baking. And, it's ideal for holding in a wetter filling. No soggy bottoms here!*

