

RHUBARB CUSTARD PIE

With Italian Meringue Topping



Ingredients:

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| 2 | Cups | Rhubarb, cut into ¼ inch pieces-macerated |
| 3 | Large | Eggs |
| 3 | Large | Egg Yolks (from Meringue recipe) |
| ½ | Cup | Heavy Cream |
| 1 | Cup | Granulated Sugar, divided |
| ¼ | Teaspoon | Ground Nutmeg |
| 1 | Teaspoon | Vanilla |
| 1 | 9" | Par Baked Pie Shell |

Directions:

1. To par bake the shell, line with foil and fill with pie weights. Bake @ 400° for 6 minutes. Remove from oven, remove pie weights and brush shell with a little egg white. Bake another 3 minutes.
2. To macerate the rhubarb, mix with ½ cup of sugar and microwave for 1 minute. Stir & microwave another 30 seconds. Let rest for 30 minutes. Strain through a fine mesh sieve, saving the liquid.*
3. Heat heavy cream just until bubbles begin to appear. While that's heating, whisk the egg, remaining ½ cup sugar, nutmeg and vanilla. Slowly add the heated cream, whisking constantly to temper the egg. Stir in macerated rhubarb.
4. Pour mixture into par baked shell, cover edges with foil to prevent it from burning. Bake @ 400° for 35 minutes. Remove foil and bake another 10 minutes. Remove from oven and immediately top with prepared Italian Meringue, being sure to spread it completely to the edges.
5. Place meringue topped pie back in oven, and bake 4 -6 minutes, or until meringue is golden brown. Remove from oven and cool on wire rack for 1 hour. Refrigerate any leftovers.

*Add ½ cup each chopped rhubarb and hulled & halved strawberries to reserved liquid and cook until thickened and fruit has broken down for a delicious strawberry/rhubarb jam.