



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Hibiscus**

Hibiscus Rhubarb Strawberry Pie

Ingredients:

½ cup hibiscus flower tea
1 lb rhubarb, roughly chopped
1 lb strawberries, roughly chopped
1 cup sugar
9-inch double pie crust
3 Tbs cornstarch
1 egg, beaten

Directions:

Preheat your oven to 350F. Roll out the dough for the two-pie crust. Line a baking sheet with parchment paper. Set aside. Grease a pie pan then line it with one of the sheets of dough, making sure that there is about an inch overhang all the way around the edge of the pie pan. Set aside.

In a large mixing bowl, whisk the sugar and cornstarch together until there aren't any clumps left. Toss in the rhubarb and strawberries to coat. Pour the mixture into the prepared pie dough. Pour in the tea and top with the second sheet of pie dough. Carefully, crimp the edges of the dough together. Make a couple slits in the top for ventilation. Brush the top with the beaten egg. Set the pie at the center of the lined baking sheet just in case the pie filling drips during baking. Bake for 40-45 minutes. Then allow to cool for another 15 minutes before serving.