

# Rhubarb Custard Pie

It's spring and the chickens are laying. It's also that time of the year when I start cleaning out the remaining apples and rhubarb in the freezer that were pressured from the previous summer. Today's rendition of our of the freezer goodness is Rhubarb Custard Pie.



I have two versions of rhubarb pie that I make...one with eggs, and one without. I make which ever recipe the season calls for. The chickens are laying eight to ten eggs a day so it's the egg version today. In a couple weeks, they'll probably lay double that! Needless to say, everything that I have been making has eggs in it.

Here's the recipe:

4 cups finely cut rhubarb

1 1/2 c sugar

1/4 t nutmeg

1 1/2 t flour

3 eggs

2/3 c milk

Mix together and pour into your pie crust. Make a lattice top.

I made two pies...so that was six eggs...and LOTS of calories.

This recipe originated from an Amish cookbook. A lot of my favorite recipes come from Amish cookbooks. They have basic ingredients and the food is hearty. If you want more eggs recipes...check out the side bar to the left. I created a new page...just for recipes that use three or more eggs. I'll keep adding to it so come back often.