

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

STRAWBERRY RHUBARB STREUSEL PIE

Serving Size: 1 9-inch pie, 8 servings

STRAWBERRY RHUBARB STREUSEL PIE INGREDIENTS

- 1 9-inch pie shell, store bought or homemade
- 2 $\frac{3}{4}$ cups rhubarb cut into $\frac{1}{2}$ inch slices
- 2 cups strawberries hulled and cut into quarters
- 1 cup granulated sugar
- 2 Tbsp Kraft tapioca
- 1 Tbsp all-purpose flour
- $\frac{1}{2}$ tsp lemon zest
- $\frac{1}{2}$ tsp lemon juice
- $\frac{1}{2}$ tsp ground cinnamon
- 1 tsp vanilla bean paste (or equal amount vanilla extract)
- 2 Tbsp butter, cut into small cubes
- Oat Streusel Topping

METHOD

1. Preheat oven to 350° F.
2. Wash rhubarb and strawberries well. Process as directed.
3. In a stainless steel bowl, fold together rhubarb, strawberries, sugar, tapioca, flour, lemon juice, lemon zest, cinnamon, vanilla bean paste and butter until combined.
4. Let the mixture rest for 5 minutes in the bowl, then fold again and neatly fill the pie shell.
5. Neatly top pie with all of the oat streusel topping.
6. Place the pie pan on a parchment lined sheet pan and bake the pie for 65 minutes. Cool at room temperature.
7. Once cool, serve with whipped cream or vanilla ice cream.



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OAT STREUSEL TOPPING INGREDIENTS

- 2 cups old fashioned rolled oats
- $\frac{2}{3}$ cup brown sugar
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{2}$ tsp kosher salt
- 1 $\frac{1}{4}$ sticks unsalted butter, at room temperature cut into $\frac{1}{2}$ inch cubes

METHOD FOR STREUSEL TOPPING

1. Place 1 cup of the oats in a food processor and blend into a fine powder. Then transfer to a medium stainless steel bowl.
2. Add the remaining 1 cup of oats, brown sugar, white sugar and salt to the bowl and combine well.
3. Mix butter into oatmeal mixture until crumbly.

