

### **Different Rhubarb Pie**

I got this recipe from a cafe at a fishing resort in Minnesota several years ago. The meringue makes a thin macaroon-type crust on top.

- 1 9-inch unbaked pie shell**
- 1½ cups sugar**
- 3 tablespoons flour**
- 3 tablespoons butter**
- 3 egg yolks**
- ¼ teaspoon salt**
- 3 egg whites**
- ½ cup sugar**
- 3 cups cut-up rhubarb**

Combine 1½ cups sugar, flour, butter, yolks and salt. Mix well. Beat egg whites until stiff, then beat in ½ cup sugar. Fold meringue into first mixture. Fold in the rhubarb. Pour into pie shell. Bake in 400 degree F. oven for 10 minutes, lower heat to 325 degrees F. and bake 40 to 45 minutes longer.

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