



Blue-Barb Pie

1 pkg. fresh or frozen blueberries

1 lb. rhubarb

(Use equal amounts blueberry and rhubarb)

5-1/2 T flour – for thickening

1-1/2 c sugar

(Experiment by adding other pie spices or grated lemon or orange peel.)

Put ingredients in 9-inch piecrust recipe at 400 degrees for $\frac{3}{4}$ hour for fresh berries or 15 minutes if using frozen berries at 425 degrees and then turn down to 375 degrees for approximately 1 hour.