

Jellied Rhubarb Pie

- 1 package quick-setting gelatin dessert (lemon flavor)
- 1 cupful boiling water
- $\frac{1}{4}$ cupful orange juice
- 2 pounds young strawberry rhubarb
- $1\frac{1}{2}$ cupfuls granulated sugar

Cut rhubarb in one-inch pieces. Steam in double boiler until tender, but unbroken. Add sugar when nearly done. Dissolve quick-setting gelatin dessert in boiling water. Measure any juice from rhubarb and add water, if necessary, to make $\frac{3}{4}$ cupful. Add to gelatin. Add orange juice. Chill until it begins to thicken and then fold in carefully the pieces of rhubarb. Pour into small baked pastry shells and chill until firm. Garnish tops with meringue or a rosette of softened cream cheese.