

RHUBARB PIE.

Pour boiling water over two cups of chopped rhubarb.

Let stand for five minutes, drain off the water and mix with the rhubarb a teacup full of sugar, the yolk of an egg, a tablespoon of flour, a tablespoon of butter. Moisten the whole with three tablespoons of water and bake with a lower crust only. When done make a mirangue of white of the egg

and three tablespoons of sugar, spread over the pie and return to the oven to brown.