

RHUBARB PIE

3 cups chopped rhubarb

1 1/2 cups sugar

1 tablespoon lemon juice

2 tablespoons flour

1/2 teaspoon cinnamon

1/4 teaspoon ground cloves

Pastry for 2-crust 9-inch pie

2 tablespoons butter or margarine

Combine rhubarb, sugar, lemon juice, flour, cinnamon and cloves and blend well. Spoon into pie shell and dot with butter. Top with remaining pastry, sealing and fluting edges. Slash top in 5 or 6 places. Bake at 400 degrees 20 minutes. Reduce heat and bake at 350 degrees 20 to 30 minutes longer, until pastry is golden brown. Makes 6 to 8 servings.