

RHUBARB-PINEAPPLE MERINGUE PIE
Recipe from LaVonne Kent



LaVonne was a good family friend. She was one of the most talented women I've ever known. Her talents included being an incredible tole painter, fabulous cook and Baker, and truly had the gift of hospitality. Her home was beautiful and inviting. She was always an encourager to those who didn't possess her talents and offered to teach or help often. This recipe was one she brought to the "women of the church" potlucks and was the first to be gone! ENJOY.

2 ½ cups diced rhubarb
1 cup sugar
¼ tsp salt
3 egg yolks, well beaten
2 tbsp butter or margarine
1 cup shredded pineapple and juice

Combine rhubarb, sugar, flour, and salt. Fill unbaked pastry lined pan, dot with butter. Pour pineapple, juice, mixed with egg yolks, over rhubarb. Bake in hot oven at 450 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 30 minutes more or until rhubarb is tender and pastry is lightly brown. Cool.

Meringue
3 egg whites
¼ tsp vanilla
6 tbsp sugar
½ cup shredded coconut

Beat egg whites until fluffy, gradually beat in sugar. Add vanilla. Pile meringue over rhubarb pineapple filling. Sprinkle with coconut. Bake at 325 degrees for about 15 minutes to brown the meringue.