

## **Rhubarb Wine Pie**

*serves 8*

2 pie crusts  
5 c. fresh rhubarb (cut into 1/2 inch pieces)  
1 c. frozen strawberries (thawed and drained)  
1 c. frozen raspberries (thawed and drained)  
1 c. sugar  
1/4 c. flour  
1/2 c. Water2Wine Cranberry Malbec  
1/4 t. salt  
1 T. milk  
2 T. turbinado sugar

Combine the sugar, wine, flour and salt in a medium saucepan and heat on medium high heat. Whisk the mixture together and stir continuously until the mixture starts to boil. Lower the heat and let the syrup continue to cook for about 5 minutes or until it starts to thicken.

Place all of the fruit in a large bowl and pour the syrup over the fruit. Mix thoroughly and let sit for about 15 minutes.

Place one pie crust in the bottom of a 9 inch pie plate, draping the edges over without trimming. Pour in the fruit mixture. Cover the top of the pie with the second pie crust. For venting, cut a few holes in the top pie crust with a cookie cutter before laying on top of the pie. Curl up the bottom and top layer of crust together, pinching it together as you go. This may seem like a thick edge, however, it will not burn as easily during baking. Lightly brush on the milk on the top of the pie and then sprinkle generously with the turbinado sugar.

Bake at 425 degrees Fahrenheit for 30 minutes, place a baking sheet underneath the pie and bake an additional 30 minutes at 350 degrees Fahrenheit or until the pie begins to bubble.

Let cool completely (about 2 hours) on a cooling rack before serving.