

- SKS -

Nanny's Oatmeal Pie with Rhubarb Strawberry Compote

Source: adapted from Jessica N Wood, makes 1 9" pie

FOR THE PIE:

¾ cup sugar
6 tbs butter, softened
2 eggs
2/3 cup corn syrup
1 tsp vanilla
2/3 cup regular oats
1 unbaked, frozen 9-inch pie crust

FOR THE COMPOTE:

1 ¼ cups water
1 ¼ cups dry or sweet white wine
½ cup sugar
1/3-1/2 cup honey
1 vanilla bean, split lengthwise, seeds scraped
2-pounds rhubarb, trimmed and cut into 3-inch batons, about 1/2 -inch wide
1 pound (450 g) strawberries, hulled and quartered

Make the pie:

- ¹ Preheat oven to 325 and place unbaked, frozen pie shell on baking sheet.
- ² Cream sugar and butter. Mix in eggs, corn syrup, and vanilla, scraping down sides of bowl. Remove bowl from mixer and stir in oats.
- ³ Pour into unbaked pie shell and bake at 325 for 45 minutes or until crust is brown and center is just a bit jiggly.

Make the compote:

- ¹ In a large, nonreactive saucepan, heat the water, wine, vanilla bean, sugar, and honey.
- ² When all the sugar is dissolved and the syrup is simmering, add the rhubarb and let the rhubarb cook in the simmering syrup until it's just softened, which may take as little as 5 minutes, depending on the rhubarb. Remove from heat and add the strawberries. When cool, pluck out the vanilla bean.