

## *Rhubarb Custard Pie*

1½ cups sugar  
¼ cup all-purpose flour  
¾ tsp. ground nutmeg  
dash salt.

3 beaten eggs  
4 cups rhubarb (1-inch slices)  
2 Tbsp. butter  
Pastry for double-crust pie

---

Mix sugar, flour, nutmeg, and salt. Add to 3 beaten eggs; beat smooth. Prepare pastry for 9-inch lattice-top pie. Line 9-inch pie plate with pastry. Fill with rhubarb. Pour custard mixture over rhubarb. Dot with butter. Adjust lattice top, seal.  
Bake at 400° for 50 minutes