

## Claudia Short Justice's Rhubarb Custard Pie with Meringue

Ingredients:

2 cups cooked and crushed rhubarb

2 egg yolks

1 Tablespoon cornstarch

½ cup whole or canned milk

1 cup sugar

1 tablespoon butter or margarine.

8 inch piecrust

For meringue:

2 egg whites

¼ cup sugar

Mix first 5 ingredients well. Put mixture into unbaked piecrust. Dot top of pie with small bits of the butter or margarine.

Bake at 350 until filling is firm (about 40 minutes). Timing will depend on your oven.

Beat egg whites and sugar until stiff.

Top pie with meringue and return to the oven until the meringue is light golden brown.

This is the best rhubarb pie I have ever eaten. Claudia first made it for me in 1972 when I visited her in Charleston, WV. The pie became famous (to us) when after a nice steak dinner at a local restaurant, the server asked if we'd like dessert. We declined because we had this rhubarb pie waiting at home. The comment led the server on a trip down memory lane, all beginning with her grandmother's rhubarb pie. We were the last customers to leave that night. The server sat down with us and shared her life's story. We told each other to mention rhubarb pie in the future with great hesitation.

### **About the cook:**

Claudia Short (Justice) was born May 10, 1917 near Yatesville (Hester Gap), Lawrence County, KY, the daughter of Millard (Prater) and Laura (Aunt Laurie) Short. She was educated in the local schools. She moved to West Virginia after marrying Virgil Justice. Widowed at a young age, she moved to Charleston where she became a trust officer for a bank. After retirement, she moved back to Yatesville to the family farm to care for her brother. In the next years she cared for two sisters, eventually moving to Beckley, WV. She was active in Eastern Star for many years. She is remembered for her family loyalty, love of laughter, and her cooking.

Submitted by Vicki Barker



Claudia Short Justice

May 10, 1917 -