



Strawberry-Rhubarb Cobbler

serves 6-8 (it's really not a good idea to eat it all yourself)

- 1 1/2 cups all-purpose flour
- 1/2 cup leaf lard, preferably organic, or vegetable shortening
- 1/2 teaspoon sea salt
- 1/4-1/3 cup plus 1 tablespoon half & half, separated
- 1 egg yolk
- 1-2 tablespoons turbinado sugar
- 2 1/2 cups organic cane sugar
- 3/4 cup unbleached all-purpose flour
- 1 teaspoon sea salt
- 1 tablespoon fresh lemon juice
- 6 cups sliced rhubarb
- 2 cups halved ripe strawberries
- 1/4 cup organic unsalted butter

Combine 1 1/2 cups flour and 1/2 teaspoon salt. Cut in lard or shortening with a fork or 2 knives until crumbly. Sprinkle in half & half until dough comes together. It may seem very wet, but never fear. Roll into a ball and cover with saran or wax paper. Refrigerate for 2 hours.

Toss rhubarb and strawberries with lemon juice. Combine sugar, flour and salt and add to fruit. Stir well to coat. Let sit while dough chills.

Preheat oven to 450 degrees.

Remove dough from fridge and roll out on a lightly floured surface. It needs to be big enough to cover the top of a 9x13 pan (or equivalent).

Place fruit mixture in pan, dot all over with butter and lay dough on top, crimping edges to sides. Nothing fancy; this ain't a pie, after all.

Make some decorative slits in dough with a knife, or poke some holes with a fork. Beat egg yolk and remaining half & half together, then brush over the dough. Sprinkle with turbinado sugar.

Bake at 450 degrees for 15 minutes, then reduce heat to 375 degrees and bake for another 30 minutes. Serve warm with vanilla ice cream or whipped cream.