

Dessert

Strawberry-Rhubarb Chiller Pie

Try-Foods International - Apopka, FL

Servings: 10

Preparation Time: 10 minutes

Cook time: 15 minutes

3 1/2 cups fresh or frozen rhubarb

1 1/2 cups water

1/2 cup sugar

1 package (8-serving size) strawberry flavor gelatin

1 can (8 oz) crushed pineapple in juice

1 cup fresh strawberries, chopped

1/4 teaspoon almond extract

4 ounces frozen whipped dessert topping, thawed

1 9-ounce graham cracker crumb pie shell

Thaw the rhubarb, if frozen, but do not drain.

In a medium saucepan, combine the rhubarb and water. Cook and stir over medium heat for 15 minutes or until tender. Remove from the heat and stir in the sugar and strawberry gelatin until combined.

Cover and chill for 2 hours.

Stir the pineapple, chopped strawberries and almond extract into the rhubarb mixture.

Fold in the dessert topping.

Spoon into the pie shell.

Cover and chill for 4 hours or until set.

Per Serving (excluding unknown items): 58 Calories; trace Fat (1.0% calories from fat); trace Protein; 15g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit; 1/2 Other Carbohydrates.