Bullrider Pie

Dan's Rhubarb Pie Dan Lowry Valleyview, Alberta

Well, no, that's not really what it's called, but when you hear the story you'll understand why someone might hang that name on it. When 1988 Canadian Bull Riding Champion Dan Lowry was living in Edmonton, Alberta, he made his laundry facilities available to his neighbour and soon-to-be country star Jane Hawley. One night Jane decided to combine a laundry expedition to Dan's house with little spying mission. Dan's girl friend was out of town and Jane assumed that because no bull rider could be trusted, Dan just might be entertaining someone else that evening. After a well-executed sneak-up to Dan's house, Jane raced up onto the darkened porch and banged on the door convinced she would catch the shocked and dismayed Mr. Lowry in the act. In fact, Dan was shocked and dismayed. But his concern wasn't at being caught. In fact, there was no girl. His cry, "My pies, my pies!" told the story. Dan's freshly baked rhubarb pies were in the porch cooling, and Dan was distraught at the prospect that Jane, in her stealth, may have inadvertently stepped on one. The pies survived and Jane got over her suspicion of bull riders, later marrying one of her own, Cam Sutherland. Dan's famous rhubarb pie recipe - for which he credits Betty Crocker as his inspiration - follows.

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SERVES 6 TO 8

2-1/2 cups rhubarb, chopped

1 cup sugar

2 eggs, slightly beaten

1 unbaked double-crust pie shell

• Combine rhubarb, sugar, beaten eggs in a large bowl.

• Prepare pie crust. When rolling out crust, it is not necessary to follow Dan's example as he admits his method involves piecing together the pie crust in roughly 2-inch pieces!

• Pour filling into pie crust. Cover with top crust. Sprinkle sugar on top. Bake at 400°F for 10 minutes, until crust starts to brown then for 30 minutes more at 350°F, or until rhubarb is soft.

