



Olive on Tap 18yr Aged Golden Rhubarb Balsamic Strawberry Pie

Pie Dough: 2 1/2 cups AP flour * 2 sticks cold unsalted butter (cut into small pieces) * 1 teaspoon kosher salt * 1 teaspoon *Olive on Tap Apple Cider Vinegar* * 7 teaspoons very cold water

Filling: 3 pints of strawberries * 2 stalks of rhubarb * 1/2 cup All Purpose Flour * 1/2 cup brown sugar * 1/2 teaspoon kosher salt * 2 tablespoons *Olive on Tap Golden Rhubarb Balsamic Vinegar* ..And more for drizzle on topping * 1 tablespoon maple syrup

Crumb Topping: 3/4 cup all-purpose flour * 1/3 cup packed light brown sugar * 3 tablespoons granulated sugar * 1/2 teaspoon kosher salt * 6 tablespoons cold unsalted butter (cut into small pieces)

Preheat your oven to 350 degrees. Make the pie dough first so it can rest before rolling. Disclaimer: this recipe is for a full pie (crust and lattice top) so you can make it, cut it in half, and save the other half for later or use it as to topping if you're not a fan of crumb topping.

To make the pie dough, cut the butter into small chunks and combine with the flour and salt. Using a food processor, stand mixer, or your hands, mix until crumbs begin to appear. Add half of the vinegar and water, mix together, and then add the rest of each. Cut the dough into two equally-sized pieces and wrap them in plastic. Let the dough rest for at least 30 minutes in the fridge. When you're ready, roll out one of the pieces to your desired thickness and place it in your buttered pie tin. If you'd like to save the other crust, throw it into the freezer for a pie adventure at a later date, or roll out and use instead of the crumb topping.

For the crumb topping, mix the flour, brown sugar, granulated sugar, and salt in a medium-sized bowl. With your hands, work in the butter until crumbs and clumps begin to appear. Cover the crumb topping and set it in your fridge to rest until you're ready to use it.

For the filling, clean and halve the strawberries and cut the rhubarb into quarter inch slices. Combine all ingredients.

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