

# Blueberry Rhubarb Pistachio Crisp

*Serves 6 to 8:*

## Ingredients

1/3 cup granulated sugar  
2 tablespoons all purpose flour  
3/4 pound rhubarb, trimmed and diced  
2 cups blueberries

## Topping:

1/3 cup salted pistachios, shelled and finely chopped  
3/4 cup all purpose flour  
1/2 cup granulated sugar  
1/4 packed brown sugars  
6 tablespoons cold unsalted butter

## Preparation

Preheat oven to 375 degrees.

Butter a shallow 2 quart baking dish.

In a large bowl, stir together sugar, flour, and freshly grated nutmeg.

Dice rhubarb stalks to be similar in size to blueberries.

Add both to sugar mixture and toss well until coated.

Spread out in baking dish.

In a medium bowl, make topping by mixing together flour, granulated sugar and brown sugar.

Cut cold butter into 1/2 inch cubes and blend into flour mixture, using pastry blender or your fingers.

It should resemble coarse meal; add finely chopped pistachios and toss well.

Squeeze together handfuls of topping and drop it in chunks over fruit filling, covering the whole dish.

Bake in oven, turning midway, until filling is bubbly and crust is crisp and golden, about 50 minutes.

Serve warm or at room temperature.

Delicious on its own, this crisp is irresistible with whipped cream or vanilla ice cream on top.

*passioneats* | 5.11.2011

[www.passioneats.com](http://www.passioneats.com)