

Pumpkin Pie

Today's version.....

Prepare a one-crust pie crust. Do not bake.

Filling:

¾ c. sugar

½ tsp. salt

½ tsp. pumpkin pie spice

2 eggs, beaten and strained

1¾ c. cooked pumpkin (canned or fresh)

1½ c. evaporated milk or half and half

Combine sugar, salt, and pumpkin pie spice in a bowl. Add beaten eggs, mixing lightly. Fold in cooked pumpkin. Gradually stir in evaporated milk (or half and half), mixing well. Pour into unbaked pie shell and bake in preheated 425° oven for 15 minutes. Reduce temperature to 350° and bake 40 to 50 minutes or until knife inserted near center comes out clean.

Pie Crust

Originally made with lard from Capon's hogs, it is still made with lard today.

One-Crust Pie:

1 c. flour

½ tsp. salt

⅓ c. lard

2T. ice water

For a One Crust Pie: (9 inch)

Sift flour and salt together. With pastry blender, or two knives used scissor fashion, cut lard into flour mixture until mixture resembles coarse crumbs the size of peas. Add ice water; just enough to mix. (Too much working results in a tough pastry.) Lightly flour counter and rolling pin. Roll out crust to ⅛ inch thickness. Size "circle" to allow for approximately a 1-inch overhang. Trim and crimp the edge, prick bottom and sides with fork. Refer to pie filling recipe to determine whether to bake the crust before adding filling.