

Fresh Pumpkin Pie

2 cups mashed, cooked pumpkin
1 (12 ounce) can evaporated milk
2 eggs, beaten
3/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
Crust recipe
2 2/3 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup cold water

Directions: Preheat oven to 400 degrees

Halve pumpkin and scoop out seeds and stringy portions. Cut pumpkin into chunks. In saucepan over medium heat, in 1 inch of boiling water heat the pumpkin to a boil. Reduce heat to low, cover and simmer for 30 minutes or until tender. Drain, cool and remove the peel.

Return pumpkin to the saucepan and mash with a potato masher. Drain well.

Prepare pie crusts by mixing together the flour and salt. Cut shortening into flour, add 1 tablespoon water to mixture at a time. Mix dough and repeat until dough is moist enough to hold together.

With lightly floured hands shape dough into a ball. On a lightly floured board roll dough out to 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside down 8-9 inch pie pan. Gently roll the dough around the rolling pin and transfer it right side up on to the pie pan. Unroll, ease dough into the bottom of the pie pan.

In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg and salt. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.