



SWEET POTATO PIE

2 eggs, beaten
1 cup sugar
1 teaspoon salt
1/8 teaspoon nutmeg
1 teaspoon cinnamon
1 cup milk or half & half
2 tablespoons butter, melted
1 ½ cups cooked, mashed sweet potatoes
1 tablespoon brandy

Beat the eggs, and add sugar, salt, spices, and milk or half & half. Mix well with a whisk. Add butter, cooked sweet potatoes and brandy. Pour into an unbaked 9" to 10" pie shell and bake 10 minutes at 450 degrees; reduce the temperature to 350 degrees and bake for 30-40 minutes more. Test for doneness by inserting a knife into the center of the pie. If it does not come out clean, cook for a few more minutes.

Adapted from a recipe by from Katherine Peden via Dorothy Ritz.