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FEATURING MARGOT VIGEANT

Granmanita's Pumpkin Pie from an Actual Pumpkin

Ingredients

Crust:

1 cup flour
1 teaspoon salt
1/3+ cup shortening
2-4 tablespoons water

Filling:

1 small pumpkin (about the size of a grapefruit), prepared as noted
2 eggs, beaten
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon cloves
1/4 teaspoon nutmeg or mace
1 can evaporated milk or 1 & 2/3 cup of 1/2&1/2

1. Prepare Pumpkin

Preheat oven to 400°F. Cut pumpkin in half side-to-side (*not* stem-to-bottom). Pull out the seeds and stringy stuff. Place pumpkin halves, cut sides down, onto a cookie sheet and bake until meat is very soft and skin is dark orange to slightly brown, about 40 minutes to one hour. Remove from oven, allow to cool until it is touchable. Scoop out the pumpkin (or peel off the skin, sometimes this is easier). Mash the pumpkin with a potato masher. You should have about 2 cups. If you have more, freeze the extra for your next pie.

2. Prepare piecrust

Mix flour and salt, and then work shortening into the mixture with your fingers until it's all mealy. Add up to 4 T water, stirring (but not too much stirring) until it comes together. Roll out the dough to form a crust for a 9" pie plate.

3. Filling and baking the pie

Mix all dry filling ingredients, and then add all wet filling ingredients, and mix well. Place your pie plate (with uncooked crust in it) onto a cookie sheet. Slide the middle rack of your oven out so that you can place the cookie sheet on it. Then pour the filling into the piecrust (this is because it's going to be very full, and the best way to keep from spilling is to move it as little as possible). Slide everything gently back into the oven. Bake about 45 minutes until edges are set and a knife inserted into the pie comes out clean. It's ok if the middle is still soft, it will finish setting after it's out of the oven.

Let cool, and serve! You want to eat this sooner rather than later, custard's don't keep!

