

Big D's Fresh Pumpkin Pie

1 medium sugar pumpkin (You may substitute Libby's Pure Pumpkin for fresh), should yield 2 cups
1 tablespoon vegetable oil (Only needed if you are using fresh pumpkin)
1 recipe pastry for a 9 inch single crust pie
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 teaspoon salt
4 eggs, lightly beaten
1 cup honey, warmed slightly
1/2 cup milk
1/2 cup heavy whipping cream
(Or substitute 1 cup Half & Half for milk and Heavy Cream)

1 Cut pumpkin in half, and remove seeds. Lightly oil the cut surface. Place cut side down on a Baking pan lined with foil and lightly oiled. Bake at 325 degrees F (165 degrees C) until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender.

2 In large bowl, blend together 2 cups pumpkin puree, spices, and salt. Beat in eggs, honey milk, and cream. Pour filling into pie shell.

3. Bake at 400 degrees F (205 degrees C) for 50 to 55 minutes, or until a knife inserted 1 inch from edge of pie comes out clean. Cool on a wire rack.