

Pumpkin-Pecan Tart (or Pie)

... from a recipe in *The Thanksgiving Book* (maybe the 1985 one by Susan Olsen Higgins, or an early version of the 1995 one edited by Joel Shulman, *et al.* I only wrote down the title, when I copied the recipe in the mid-1980s.)

INGREDIENTS

9" pie shell (lower crust only)

1 cup pecans, coarsely chopped

½ cup brown sugar

¼ tsp salt

3 Tbsp butter, melted

1 c. mashed, cooked pumpkin

2 large eggs

¼ tsp nutmeg

½ tsp powdered ginger

1 tsp cinnamon

¼ tsp ground cloves

½ tsp salt

½ cup heavy cream

½ cup half & half (or a mix of heavy cream + milk)



DIRECTIONS

Preheat oven to 350 degrees (F).

Prepare the pie crust according to recipe or package directions, and place in pie tin. (Do not pre-cook.)

Combine pecans with brown sugar, salt and butter. Mix well, but don't try to make it *perfect*. Spread this evenly over the pie crust. (I actually double the amount of pecans, and throw in extra sugar & butter.)

Mix all the other ingredients well and pour on top of pecan mix, in the pie shell.

Bake for about one hour, or until the knife inserted in the pie comes out clean.

Optional: Garnish with a few whole pecans *after* cooking, but before the pie has "set."

Important: This is not a sweet recipe. Plan to serve it with *lots* of vanilla ice cream. (The richer and more vanilla-y, the better.)

One pie will usually serve 6 – 8 adults. It's rich but not too heavy.