

Sweet Potato Pie

Grandpa Bill Gentry likes to eyeball the amount of spice he puts in his pie. This is as close as we could approximate. Although he cooks his yams to fall-apart consistency, we found the yam flavor more intense when cooked less. It doesn't mash to as smooth a consistency, but then a spin in the food processor takes care of that. Extra filling is baked without a shell in a generously buttered custard container — preferred by some of the Gentry clan over the pie itself.

INGREDIENTS:

- ☐ About 2½ pounds peeled red garnet sweet potatoes, cut into 1-inch cubes
- ☐ ¾ cup unsalted butter
- ☐ ¾ cup packed light brown sugar
- ☐ ⅓ cup granulated sugar
- ☐ 1 teaspoon cinnamon
- ☐ ¾ teaspoon nutmeg

INSTRUCTIONS: Adjust oven rack to the lower position and preheat oven to 400°.

Cook sweet potatoes in 2 quarts of boiling water for 10 minutes; they should be fork-tender. Drain in a colander and leave for 7 minutes.

Remove the still-hot sweet potatoes to a food processor.

prepared shells, dividing the filling evenly between the two. Bake for 15 minutes, lower heat to 350° and bake for 45 to 50 minutes, or until a toothpick comes out clean. The filling will puff above the rim of the pie pan. Remove and let cool for an hour; the filling will fall.

Serves 8 to 10