

Featuring Tennessee Gourmet® Products

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Sweet Potato Pie

4 cups mashed sweet potatoes
1 tablespoon unsalted butter
4 eggs, beaten
1/2 cup firmly packed brown sugar
1/4 cup Tennessee Gourmet® Snappy Pepper Jelly (at room temperature)
1 1/4 cups evaporated milk
1/4 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1 prepared pie crust

Pre-heat oven to 350°F.

Combine and blend well all ingredients in a large bowl.

Pour into a prepared crust and bake 45 to 55 minutes.

If the crust starts getting too brown, protect with strips of aluminum foil. Allow to cool to room temperature before serving. Serve with a dollop of vanilla yogurt, ice cream or whipping cream.