

Pumpkin Pie

- 2 eggs, slightly beaten
 - 1 can pumpkin
 - 3/4 C sugar
 - 1/2 t salt
 - 1 t cinnamon
 - 1/2 t ginger
 - 1/4 t cloves
 - 1 can evaporated milk
1. Combine ingredients in order given.
 2. Pour into a 9" pie shell. Bake at 425° for 15 minutes and then 350° for 45 minutes.

Never Fail Pie Crust

- 3 C flour
 - 1 C shortening
 - 1 1/2 t salt
 - 1 1/2 t vinegar
 - 1/2 water
1. Mix flour, shortening and salt until mixture resembles cornmeal.
 2. Pour vinegar in water and add to flour mixture.
 3. Stir until just blended and roll for a 2 crust pie.