

HOMEMADE PUMPKIN PIE

Last Modified: 11/24/2013

PREP: 4 Hrs
 COOK: 1 Hr 5 Min
 STOVETOP & OVEN: 350

F MEDIUM

DESSERT

MAKES 6 To 8 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|----------|-------------------------------------|---------|
| 1 | 4 ~ 6 Lb | Sugar Pie Pumpkin (Fall ONLY) | |
| OR | | | |
| 1 | 4 ~ 6 Lb | Butternut Squash (ALWAYS Available) | |

| CRUST | | | |
|---|------|---------------------|--------|
| 8 | Oz | Ginger Snap Cookies | Ground |
| AND / OR / MIX (IF GINGER SNAPS ARE TOO STRONG FOR YOUR TASTES) | | | |
| 8 | Oz | Graham Crackers | Ground |
| 2 | Tbsp | Dark Brown Sugar | |
| 1 | Tsp | Ground Ginger | |
| 4 | Tbsp | Unsalted Butter | Melted |

| FILLING | | | |
|---------|-------|-----------------------------------|--------|
| 2 | Cups | Pumpkin Puree | |
| 1 | Cup | Half & Half | |
| 1/2 | Tsp | Fresh Nutmeg | Grated |
| 1/2 | Tsp | Ground Saigon Cinnamon (Optional) | |
| 1/2 | Tsp | Kosher Salt | |
| 3/4 | Cup | Dark Brown Sugar | Packed |
| 2 | Large | Eggs | |
| 1 | Large | Egg Yolk | |

| BRULEE (SEE CAUTION) | | | |
|----------------------|------|-------------------|---------|
| 2 | Tbsp | Light Brown Sugar | Divided |

| PREPARATION | |
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| FACTOID | This is a VERY tasty Pie. The very first time I made it (Thanksgiving), I used a Butternut Squash which is ALWAYS available, year round. |
| HINTS | <p>This recipe is REALLY a 100% "homemade" Pumpkin Pie! There are ONLY three different, true "Pie" Pumpkins available in the US. Luckily, the 4th is <u>always</u> available: Squash.</p> <p>#1) DICKENSON PUMPKIN: The one most likely found in those cans. Large, light orange and unruly to work with if it's fresh unless you have machinery.</p> <p>#2) JARRAHDALÉ PUMPKIN: Medium sized, flat and light green in color. Bright orange flesh with a strong melon aroma.</p> <p>#3) SUGAR PIE PUMPKIN: Small, orange smooth skin with a high quantity of sugar. Number three is the one to use or to grow for your pies. If you cannot find one, go with:</p> |
| TOOLS | <p>1) Large Mixing Bowl</p> <p>2) Food Processor OR Blender</p> <p>3) Aluminum Half Sheet Pan</p> <p>4) 9" Glass Pie Dish AND 9" Metal Pie Tin OR 5 small 5" Aluminum Pie Tins</p> |

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| PREP | 1) Preheat the oven to 400 degrees with a rack just below center. |
| 1 | PUMPKIN: Wash and dry the Pumpkin. Remove the stem and cut it in half from stem to bottom. Scoop out and discard the seeds and fibers. |
| 1 | PUMPKIN PUREE: Sprinkle the Pumpkin flesh with Kosher Salt and lay the halves, flesh side down, on a parchment paper lined sheet pan. Roast until a paring knife can be easily inserted and removed from the pumpkin, 30 to 45 minutes. Test in several places to ensure even doneness. |
| 2 | PUMPKIN PUREE: Move the sheet pan to a cooling rack and cool the Pumpkin halves for 1 hour. Using a large spoon, remove the roasted flesh of the Pumpkin from the skin & add it into the bowl of a food processor. Process until the flesh is smooth, 3 to 4 minutes. Store it in the refrigerator for up to 1 week or freeze it for up to 3 months. |
| 1 | FILLING: Bring the Pumpkin Puree to a simmer over medium heat in a medium saucepan. Cook, stirring it occasionally, until slightly thickened, 2 to 3 minutes. Add the Half & Half, Nutmeg, and Salt. Stir, lower the heat to low and bring the mixture to a simmer. Remove the Pumpkin Mixture from the heat and cool it for 10 minutes. |
| NOTE | Pumpkins DO VARY GREATLY in sweetness, even if you are absolutely CERTAIN that the Pumpkin you have chosen is indeed a Sugar Pie Pumpkin. TASTE the Filling Mixture just prior to pouring it in the Crust below and adjust it's sweetness by adding more Dark Brown Sugar until it is to your liking. |
| 2 | FILLING: Whisk the Brown Sugar, Eggs, and Yolk until smooth in a large mixing bowl. Add the Pumpkin Mixture and whisk until thoroughly combined. Pour the prepared Filling into the warm Pie Crust and bake it on the same sheet pan until the center jiggles slightly but the sides of the Filling are set, 45 to 50 minutes. Cool the Pie on a cooling rack for at least 2 to 3 hours before slicing. the Pie can be made and refrigerated up to 2 days in advance. The Pie is best the day after it is made. |
| CAUTION | IMMEDIATELY after pouring in the Filling, bake the Pie. Letting it set for even as little as a couple of minutes, WILL make for a soggy Crust. |
| 1 | CRUST: Combine the Gingersnaps, Brown Sugar, and Ginger in the bowl of a food processor. Process until the Cookies are fine crumbs. Drizzle the Melted Butter into the crumb mixture while pulsing it 8 to 10 times to combine. |
| 2 | 9" CRUSTS: Lower the oven temperature to 350 degrees. Press the Gingersnap mixture into the bottom, up the sides, and just over the lip of a 9 inch glass pie dish (press in a metal pie tin to make it even & level). Place the Crust on a sheet pan and bake it for 12 to 15 minutes. Cool the Crust for at least 10 minutes before filling it. |
| 3 | 9" CRUSTS: Pour in the Filling until it comes within 1/8 inch of the top of the Pie Crust. Carefully place it on the sheet pan and bake until the center jiggles slightly but the sides of the filling are set, 45 to 50 minutes. Cool on a cooling rack for at least 2 to 3 hours before slicing. The Pie can be made and refrigerated up to 2 days in advance. The Pie is best the day after it is made. |
| 2 | 5" CRUSTS: Evenly divide the Crust Mixture between 5 (5-inch) aluminum pie tins. Press the Gingersnap mixture into the bottom, up the sides, and just over the lip of each pie dish (Pressing with an equal-sized metal pie tin to make it even & level). Bake them on a sheet pan for 5 to 7 minutes. Cool the Crusts for at least 10 minutes before filling them. |

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| 3 | 5" CRUSTS: Evenly divide the filling between the pans. Bake them until the center jiggles slightly but the sides of the filling are set, about 25 minutes. Cool the Pies on a cooling rack for 2 hours. The Pie can be made and refrigerated up to 2 days in advance. The Pie is best the day after it is made. |
| CAUTION | Do NOT add the Brulee and torch it until you are JUST ready to serve it. The Brulee sticks to EVERYTHING and quickly becomes a watery mess when cold (The voice of experience here). |
| 1 | BRULEE: Crumble the Light Brown Sugar evenly over the top of the Pie or Pies. Melt the Sugar using a torch to form crispy dark puddles on top. |
| SERVE | Let the Pie cool for 5 minutes before slicing and serving. |