



Smoked Pumpkin Pie

Ingredients

2 c. Pureed Pumpkin
3/4 c. Sugar
1 tsp. Salt
1/2 tsp. Ginger
1/2 tsp. Nutmeg
2 Eggs
1 can Evaporated Milk
1 9" Pie Crust

Instructions

Cut pumpkin in half. Smoke the pumpkin halves in AmeriQue at 250°F for 2 hours with 2 oz. hickory wood. Remove from smoker. Scrape out the seeds. Cut pumpkin in pieces and peel the skin off the pumpkin. Cut up pumpkin meat and puree.

Mix dry ingredients in a bowl. In a separate bowl, beat eggs, add pumpkin, spices and stir in evaporated milk. Pour into pie crust. Bake on the indirect side of the PG1000 at 425°F for 15 minutes. Reduce temperature to 350°F and bake for 50 minutes. Cool and serve.