

Traders of the Bighorn

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Cowboy Cooking

SWEET POTATO PIE

3 to 4 Lg. Sweet Potatoes

½ cup of Butter or Margarine, softened

2 cups Sugar

4 Eggs, beaten

2 tsp. Nutmeg

½ tsp. Salt

1 can (13 oz.) Evaporated Milk

2 Unbaked deep dish Pie Shells

In a large saucepan, boil sweet potatoes until tender, drain water. When cool, peel and place in a bowl and mash. Add butter and sugar and stir well. Add eggs and stir until well mixed. Add nutmeg, salt and milk and mix well. Pour into pie shells. Bake at 425 degrees for 20 minutes. Reduce temperature to 325 degrees and bake for 30-45 minutes more or until knife inserted in center comes out clean.