

Art's Damn Fine Sweet Potato Pie

Pie filling for three pies

2 1/2 pounds of sweet potatoes

1 cup sugar

1 cup heavy cream

1/2 cup butter

4 well-beaten eggs

1/2 tsp. ginger

1/2 tsp. nutmeg

1 tsp cinnamon

2 tbsp. Bourbon

Pecan topping for three pies

1/3 cup melted butter

1 1/3 cup brown sugar

2 cups coarsely chopped pecans

Preheat oven to 375 degrees

Bake empty pie shells for 5-10 minutes (consult package instructions, this is using frozen pie shells). Sample bourbon to make sure it hasn't gone bad.

Boil peeled sweet potatoes until tender. Drain and allow to cool a bit, then mash them in a large bowl with the butter. Add other filling ingredients and mix until well-blended. Pour into pie shells. Bake for 35-45 minutes or until firm around the edges. This is a fine opportunity to sample that bourbon again.

Remove pies from oven. Mix topping ingredients and crumble over pies. Bake pies an additional 20-25 minutes or until firm.

Allow to cool completely before cutting. This recipe makes a damn fine pie.