



Sweet Potato Pie

When it comes to food, one of highest compliments bestowed by my father-in-law is "now that's not bad." So when he bit into this sweet potato pie and proclaimed in his DC drawl accent, "now that's not bad at all!" my mother-in-law had to translate his understated prose into "this is the best sweet potato pie I've ever had!"

Ingredients:

- 2 c cooked sweet potatoes (2 large or 3 medium)
- 1 tsp cinnamon
- 1/2 tsp salt
- 8 oz Rich's Whip (defrosted)
- 2 Tbsp margarine, melted
- 3 eggs
- 1 frozen pie shell

Directions:

1. Pre-heat oven to 450.
2. Rinse and poke holes in the sweet potatoes with a fork. Microwave 7 minutes. Turn over and microwave for 4 minutes more – or until sweet potatoes fully cooked. Let cool.
3. Peel and mash sweet potatoes. Combine with the rest of the ingredients. Pour into pie shell. Bake for 10 minutes. Reduce heat to 350 and bake for another 35 minutes.

Yield: 1 pie.