

Peppery Pumpkin Pie Spices Up Meals

(NAPSA)—Nothing tops off a special meal quite like an unforgettable dessert.

Peppery Pumpkin Pie is an ideal choice, combining traditional elements of pumpkin pie with a few healthy splashes of Tabasco® brand pepper sauce. This unique recipe is as delicious as it is easy.

Simply combine pumpkin, evaporated milk, eggs, brown sugar, Tabasco sauce, cinnamon, nutmeg and ginger; beat together and pour into a prepared pie crust. After baking for 40 to 45 minutes, let the pie cool. Serve it with a generous dollop of whipped cream and a handful of chopped pecans. This surprisingly spicy dessert will be a family favorite for years to come.

Peppery Pumpkin Pie

Prepared pie crust for one 9-inch pie

- 1 (16-ounce) can pumpkin**
- 1 (12-ounce) can evaporated milk**
- 2 eggs**
- ¾ cup packed brown sugar**
- 2 teaspoons Tabasco® brand pepper sauce**
- 1½ teaspoons ground cinnamon**
- ½ teaspoon ground nutmeg**
- ½ teaspoon ground ginger**
- Whipped cream**
- ¼ cup chopped pecans**



Peppery Pumpkin Pie is a surprisingly spicy dessert and deliciously easy to make.

Preheat oven to 400°F.

Place pie crust in 9-inch pie plate. Make decorative edge.

Combine pumpkin, evaporated milk, eggs, brown sugar, Tabasco sauce, cinnamon, nutmeg and ginger in large bowl. With electric mixer at medium speed, beat ingredients until well mixed. Pour pumpkin mixture into prepared pie crust. Bake 40 to 45 minutes until knife inserted one inch from edge comes out clean. Cool pie on wire rack.

To serve, top pie with a large dollop of whipped cream; garnish with chopped pecans.

Makes 8 servings.