

Sweet and spicy pumpkin pie: Yuletide tradition

Among the most splendid of Yuletide traditions is the holiday table—the focal point of memorable gatherings of family and friends.

The sumptuous array of roast turkey with savory dressing, creamy mashed potatoes, warm rolls, colorful vegetables, and sparkling cider and wine is enough to leave every tummy delightfully satisfied.

Still, for most of us, no holiday table is complete without that classic favorite — pumpkin pie!

Golden, delicately sweet 'n' spicy pumpkin pie is to holiday food fare what the star is to the well-trimmed tree. Each year between Halloween and New Year's, pumpkin pie is served in over 52 million households — making it by far the most popular pie of the holiday season!

The satisfaction of baking a homemade pumpkin pie is no longer dampened by the lengthy preparation which was required until the turn of the century.

Until that time, extracting the "meat" called for first washing, cleaning and cutting the pumpkin. Then the large chunks were slowly stewed over a fire to tenderize the pumpkin for mashing.

Further cooking was generally needed to reduce the excess water. And, after all that work, there was scarcely enough for two good-size pies!

Today, without a lot of fuss, you can serve pumpkin pie with the treasured old-fashioned taste. By making use of Libby's canned pumpkin and a ready-to-bake pie shell, perfect pumpkin pie is even within easy reach of first-time pie makers.

Folks everywhere have been following this foolproof recipe for so long that it has become a tradition itself.

LIBBY'S FAMOUS PUMPKIN PIE

- 2 eggs, slightly beaten
- 1 can (16-oz.) LIBBY'S Solid Pack Pumpkin
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1 1/2 cups (13 fluid oz.) evaporated milk or light cream
- 1 9-inch unbaked pie shell with high fluted edge

Preheat oven to 425°F. Mix filling ingredients in order given.

Pour into pie shell. Bake at 425°F. for 15 minutes.

Reduce heat to 350°F. and continue baking for 45 minutes or until knife inserted near center of pie filling comes out clean.

Cool completely on wire rack.

Garnish suggestions: Slices of crystallized ginger, whipped cream or topping, walnut halves, slivered almonds, crushed peanut brittle.

This holiday season, whether you're entertaining in your home or being hosted somewhere else, share in the celebration of love and laughter with a gift that's from your heart and hearth.

Homemade pumpkin pie — a treasured tradition.



GIVE THE CROWNING TOUCH to your holiday celebration with a delicious pumpkin pie made from LIBBY'S famous recipe. This treasured tradition is the perfect complement to any kind of holiday food fare.

People who own microwave ovens already know what time-savers they are, especially during the busy holiday season. Microwave ovens are versatile, too.

But no one cooking method is ideal for preparing all foods. A fluffy soufflé might fall flat in a microwave oven, while a reheated leftover stew could dry out in a conventional oven or on a conventional range.

Used together, the microwave oven and gas or electric range can provide time-saving preparation of tasty and nutritious foods. Maytag, which recently introduced a new cooking appliance line, has devised the following "combination cooking" quiz to help you measure your "cooking I.Q."

See if you can correctly determine which cooking appliance — a) Microwave oven, b) Conventional range, or c) Combination cooking — should be used to prepare each of the following holiday foods:

1. Defrost Turkey
2. Corn Bread
3. Turkey Stuffing
4. Sweet Potato Casserole
5. Vegetables
6. Vegetable Cheese Sauce
7. Turkey
8. Apple Mince Pie

ANSWERS

1. (a) The microwave reduces defrosting time to approximately 2 1/2 hours for a 13-pound turkey. Defrosting in the refrigerator takes several days.

2. (c) According to the cooking experts at Maytag, corn bread can be baked in a microwave or conventional oven. If frozen, it may be de-

frosted and warmed in the microwave oven to retain moisture and prevent drying.

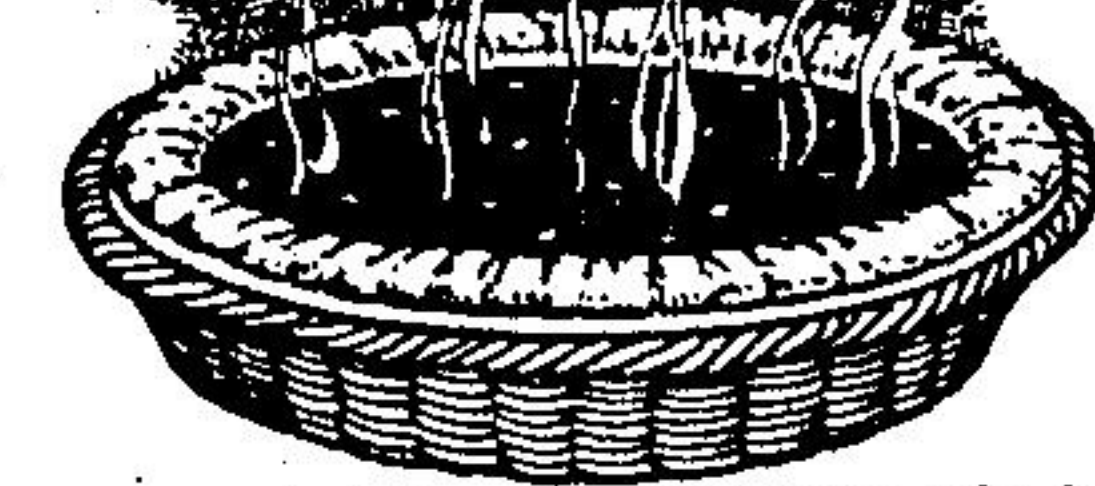
3. (c) Bread cubes may be dried in the microwave, while seasoned vegetables can be sautéed on the range. Or both may be cooked in the microwave.

4. (c) As an energy-saver, sweet potatoes may be baked in the conventional oven with another food. Several sweet potatoes can be cooked faster in a conventional oven than in a microwave. Because of speed and ease of melting, the syrup for the potatoes is prepared in the microwave.

5. (a) Small amounts of several vegetables may be cooked on one plate in the microwave oven. The shortened cooking time in the microwave enhances color and helps retain nutrients.

6. (a) Sauces are suited for preparation in the microwave oven because they can be cooked at the last minute.

APPLE MINCE PIE with rum butter sauce



7. (b) Roasting in the conventional oven gives a better appearance to the turkey. Also, the turkey does not require turning in the conven-

tional oven to ensure even cooking.

8. (c) Preparation time is reduced by preparing filling in the microwave oven. This shortens cooking time in a conventional oven, where the pie is baked to make the crust flakier and more golden.

For step-by-step, timed instructions on how to prepare a complete holiday meal using the "combination cooking" technique, write for Maytag's free booklet, "Maytag's Holiday Menu for Eight," Consumer Information Center, Dept. HM, The Maytag Company, Newton, IA 50208.

The following recipe for Apple Mince Pie with Rum Butter Sauce is just one of the delicious offerings included in the folder.

APPLE MINCE PIE WITH RUM BUTTER SAUCE

- Pie**
- 6 large (or 10 small) apples
 - 2 tablespoons butter
 - 1/4 cup sugar
 - 1 teaspoon orange peel, shredded
- 2-3 cups mincemeat**
- 2 (9-inch) pie shells**

- Sauce**
- 1/2 cup butter
 - 1/2 cup sugar
 - 1 egg
 - 1/2 cup rum

Prepare pie crust to fit 2 (9-inch) pie plates; refrigerate. Pare 6 large or 10 small

Roman Beauty, Winesap, or Red Delicious apples into sixths (if using small apples, cut into quarters); place in a single layer in a 10-inch glass pie plate.

Cut 2 tablespoons butter into small chunks and scatter over apples; sprinkle 1/4 cup sugar and 1 teaspoon shredded orange peel over apples.

Cover with plastic wrap and microwave at full power for 1 1/2 to 3 minutes or until apples are tender but not mushy. Turn plate once or place on turntable in microwave. Cook, stirring occasionally.

Drain apples and arrange in pie shells, using half in each. Spoon 2-3 cups mincemeat in pie shells, using half in each and spread.

Bake pie in a 450 degree oven for 10 minutes; reduce heat to 350 degrees and bake for 15 minutes or until brown and bubbly. Remove from oven.

RUM BUTTER SAUCE

Put 1/2 cup butter into a 2-cup measuring cup. Melt in microwave on full power, about 1 minute. Stir 1/2 cup sugar into 1 beaten egg; whisk into hot butter.

Microwave on full power for 1 1/2 minutes, beating once or twice with a whisk. Cool slightly and stir in 1/2 cup rum. Pour over pie. Serve.

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