

PUMPKIN PIE - 1878

from: *Practical Cooking & Dinner Giving* by Mrs. Mary F. Henderson. New York: Harper & Brothers, 1878. from: *Thanksgiving & the New England Pie*.

Pare a small pumpkin, and take out the seeds; stew it rather dry, and strain it through a colander; add two quarts of milk, three eggs, and three table-spoonfuls of molasses; let the remainder of the sweetening (to taste) be of sugar; season it with two table-spoonfuls of ground cinnamon, one of ginger, and two teaspoonfuls of salt.

