

Tim Farmer's Country Kitchen

CUSHAW PIE

*1 cup cushaw
2 eggs
1 heaping tablespoon brown sugar
½ cup sugar
Dash of cinnamon
2 tablespoon flour
1 cup of sweet condensed milk
1 pie crust*



Use neck of cushaw and cut off a 1-inch thick slice. Remove outside and cut into 1-inch pieces. Boil for 20 minutes, drain and mash. In separate mixing bowl, beat eggs. Add sugars, cinnamon, flour and mix. Add ½ cup of sweet condensed milk, mix, add cushaw, mix and add remaining sweet condensed milk. Pour into piecrust, top with cinnamon and bake for 1 hour at 350 degrees.

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