

KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

SWEET POTATO - MAPLE PECAN PIE

PECAN PIE LAYER

- 2** each large eggs
- 1/2** cup maple syrup
- 1/2** cup light brown sugar
- 1/2** teaspoon salt
- 1/4** teaspoon vanilla extract
- 1** cup pecans, coarsely chopped, toasted

SWEET POTATO FILLING

- 1** ³/₄ cups sweet potato puree
- 3**/₄ cup brown sugar
- 1** ¹/₂ teaspoons cinnamon, ground
- 1** ¹/₂ teaspoons ginger, ground
- 1**/₂ teaspoon salt
- 1** teaspoon vanilla extract
- 3** each large eggs
- 1** cup half-and-half



Servings/Yield

1 pie

Method

FOR THE PECAN PIE LAYER

1. Preheat oven to 400 degrees.
2. Whisk eggs, maple syrup and brown sugar. Add salt, vanilla extract and pecans.
3. Pour into the prepared pie shell and bake for about 20 minutes or until set.

FOR THE SWEET POTATO FILLING

1. In a large bowl add sweet potato puree. Stir in sugar, brown sugar, cinnamon, ginger, salt and vanilla extract.
2. Lightly beat eggs and add to mixture.
3. Slowly mix in half-and-half until smooth and incorporated.
3. Pour over pecan pie layer, place in oven and bake for 40 minutes or until set in the middle.
4. Cool at least 20 minutes before serving.

Notes

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions for this dish are as follows.

1. Best served at room temperature but can be warmed in 325 degree oven for 12-15 minutes.
2. Suggested garnish is vanilla ice cream or whipped cream (not included).

