

CUSTARD PIE submitted by Louise Meaux Duhon

1 unbaked Pie Shell

1/2 teaspoon Nutmeg

2 2/3 cup of Milk

1/2 teaspoon Salt

3 large eggs

1/2 cup Sugar

1 teaspoon Vanilla Extract

Preheat oven to 350 degrees. Beat your eggs slightly, then add sugar, salt, nutmeg, milk and vanilla extract. Beat well and pour into the unbaked pie shell. Bake for 35-40 minutes. Remove from the oven and cool. Sprinkle the top of the pie with fresh ground nutmeg and serve.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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