Pumpkin Pie

Mix in small bowl:

- 1 ½ c. sugar
- 1 t. salt
- 2 t. ground cinnamon
- 1 t. ground ginger
- ½ t. ground cloves

Beat 4 large eggs in a large bowl and add dry ingredients and 1 29-oz can of pure pumpkin puree or an equal amount of fresh roasted pumpkin.

Gradually add 2 12-oz cans evaporated milk, stirring carefully with a whisk.

Pour into 2 9-inch (4 cup volume) deep-dish pie shells.

Bake at 425° for 15 minutes. Reduce heat to 350° and back for 40-50 minutes. Cool on wire rack for 2hours. Store in refrigerator.