



BBQ SWEET POTATO PIE

- 1 pound sweet potatoes
- 2 eggs
- 1 1/2 cups evaporated milk
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 3 tablespoons butter, melted

1 9-inch deep pie crust

Preheat the barbecue to 425° degrees F, with one side of grill unheated. If using charcoal place all the briquettes on one side of the bottom, if using gas light one set of burners only.

Peel, wash, and cut the sweet potatoes into 1-inch pieces.

Put enough water in a medium-size pot to cover the sweet potatoes and add 1/2 teaspoon of salt. Bring the water to a boil, and then turn the heat to low. Cover the pot and let the sweet potatoes simmer for 20 minutes until soft. Drain the water and mash the sweet potatoes in a large bowl. Beat the eggs in a small bowl with a fork. Add the eggs, milk, brown sugar, salt, cinnamon, nutmeg and melted butter to the sweet potatoes. Mix well and pour into a prepared pie crust.

Place the pie on the hot side of the grill, over a 10" x 10" piece of aluminum foil (shiny side down), and bake it for 10 minutes, then move the pie to the cool side of the grill and bake over indirect heat for 50 minutes until done. A toothpick inserted into the pie comes out clean.

Serves 8

