



New Orleans Mirliton Pie, by Lance Hill

This is not a classic filled pie with a crust but that was the name for the recipe I was given by my neighbor Millie Simons in the 1980s. And it is absolutely the best mirliton pie in the world.

Makes 6 to 8 servings

3 medium size mirlitons, (boiled to fork-tender, peeled, seed removed, and mashed)

1 stick butter, softened

3/4 cup sugar

1.cup Bisquick

2.eggs, lightly beaten

1 teaspoon cinnamon

1 teaspoon vanilla

1 cup pecan pieces



With shortening, grease a 9-inch glass pie pan. Preheat oven to 350 degrees.

With cheesecloth, a ricer or a fine strainer, strain about 7 ounces of liquid from the mirliton pulp. Beat together softened butter and sugar until light and creamy. By hand, mix in Bisquick, mirliton pulp and eggs. Then add cinnamon, vanilla and pecan pieces.

Pour into prepared pie pan (glass is fine) and bake for 50-55 minutes, until the pie is a dark golden brown on top and bottom. Pie is ready when a knife inserted into the center comes out relatively clean. Serve hot or cold with whipped cream.

Variation Add coconut. (Photos by Marty Babin and James Leblanc)