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BOURBON SWEET POTATO PIE WITH BROWN SUGAR MERINGUE

Total Time: 2 hours
Prep Time: 30 minutes
Cook Time: 1 hour 30 minutes

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INGREDIENTS

1	par-baked pie crust (prepared per package directions)
1 pound	sweet potatoes
4 tbsp.	unsalted butter, melted
$\frac{3}{4}$ cup	brown sugar
2	Phil's Pasture Raised large eggs
$\frac{1}{2}$ cup	evaporated milk
2 tbsp.	bourbon
1 tsp.	vanilla extract
1 tsp.	pumpkin pie spice
pinch	salt

For the meringue

6	egg whites, room temperature
$\frac{1}{2}$ tsp.	cream of tartar
2 $\frac{1}{2}$ cups	brown sugar

Yields: **8 servings**

INSTRUCTIONS

1. Preheat oven to 400° F. Prick sweet potatoes a few times with a fork and wrap in aluminum foil. Place on baking sheet and bake for 40-50 minutes until cooked through and soft. Once cooked, scoop the flesh into a large mixing bowl and mash until very smooth. You should have about 2 cups of mashed sweet potato.
2. Prepare pie crust according to package instructions. If using homemade pie crust, par-bake for 15 minutes at 400° F before adding the pie filling.
3. Add the melted butter, brown sugar, eggs, evaporated milk, bourbon, vanilla, pumpkin pie spice, and salt. Mix until fully combined and smooth.
4. Pour the sweet potato filling into the prepared pie crust. Place on a baking sheet and tent the edges with foil so they don't burn. Bake at 400° F for 15 minutes, then reduce the oven temperature to 350° F and continue to bake for 30-40 minutes until the edges are set and the center of the pie jiggles slightly.
5. Remove from oven and let cool to room temperature (about 1 hour). Then chill for at least 2 hours or until ready to serve.
6. To make the brown sugar meringue, create a double boiler by bringing 1-2 inches of water to a simmer in a small saucepan.
7. In the bowl of a stand mixer, whisk the brown sugar and cream of tartar into the egg whites then set the bowl over your double boiler. Do not let the bottom of the egg whites bowl touch the water.
8. Whisk the whites and sugar constantly until sugar is fully dissolved and mixture has thinned out (about 3-4 minutes). If using an instant thermometer, it should read 160°F.
9. Place the bowl on the stand mixer and fit with the whisk attachment. On high speed, beat on until stiff peaks form and the meringue is no longer warm to the touch, at least 10-15 minutes. If it's still not reaching stiff peaks, stop the mixer, place the bowl in the fridge for 10 minutes, then return to the mixer and continue beating until stiff peaks form.
10. Spread the meringue on top of the chilled pie and pile high in the center of the pie. Use a culinary torch to toast the edges of the meringue.

11. The pie will last in the fridge for up to 4 days, but once topped with the meringue it's best eaten immediately.