

Mom's Pumpkin Pie

½ cup sugar
½ teaspoon salt
1 ½ teaspoon ground cinnamon
¾ teaspoon ground ginger
½ teaspoon ground cloves
2 large eggs
1 (15-ounce) can pure pumpkin puree
1 (12-ounce) can evaporated milk
1 (9-inch) unbaked pie crust

Preheat oven to 425°F. Mix sugar, salt, cinnamon, ginger and cloves in a small bowl; set aside. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie crust.

Bake in preheated 425°F oven for 15 minutes. Reduce oven temperature to 350°F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Garnish as desired.