

Jan Stephenson's Christmas Cookbook Buttermilk Pie

It would have been a real shame not to pass along such a simple recipe.

Fortunately for the Stephenson family, they won't have to worry about that.

Jan Stephenson of Scottsdale added it to the precious

family cookbook that she compiled and gave as the ultimate gift this holiday season. When I asked Jan which recipe I should share, there wasn't even a question that it should be this one. It's an old time Southern Buttermilk Pie recipe with a half a dozen ingredients that bakes up like grandma's prized dessert. Oh, let me tell you, this one's a keeper!

The Stephenson Family and Friends Cookbook was one year in the making and it documents family history from Northern Tennessee to Scottsdale, Arizona. It's loaded with treasured recipes from family and friends compiled along the way like 14 Karat Cake, Bible School Baked Beans, Green Bay Packers Broccoli-Cheese Soup and New Year's Black-Eyed Peas. Is calling the recipe/history book a "labor of love" an understatement? Jan and her husband Michael just chuckled.

"If we added up all the hours that we put into this book and had to pay someone to do it, it would have probably cost \$500 a book!"

Still, for the Stephenson family, it's already a priceless treasure.

I'm so happy to share that it was this Rescued Recipe column that inspired Jan to preserve her own family stories and recipes. (Sorry about all the hours of hard work, Jan, but I know your family is thanking you now!)

So am I. I'm filing the Stephenson Family Old Southern Buttermilk Pie under "Quick, Easy and Super Delicious."

Merry Christmas and Happy Holidays!

Old Southern Buttermilk Pie

Ingredients:

3 eggs, well beaten

1 1/2 cup sugar

1/2 cup shredded coconut

6 tablespoons buttermilk (see note for homemade buttermilk)

4 tablespoons butter

1 teaspoon pure vanilla

1/8 teaspoon salt

1 9-inch unbaked pie shell

Directions:

In a mixing bowl, add all ingredients and blend well. (Don't worry if mixture looks slightly curdled.) Pour into unbaked pie shell and bake at 325 for 45 minutes to 1 hour. Top should be browned and may crack on top. (Testing with toothpick will not work since center may be soft and may jiggle slightly when done.) Allow pie to set up for about 30 minutes before serving.

Note: To make homemade buttermilk add 1½ teaspoons of cider vinegar or lemon juice to 6 tablespoons of milk or cream. Stir and let sit for 15 minutes.