

PUMPKION PIE

from: *The Compleat Cook*. London: printed for Nathaniel Brook, 1671.

*from: *Thanksgiving by the (Cook)Book*.*



Take about half a pound of Pumpion and slice it, a handfull of tyme, a little rosemary, parsley and sweet marjorum slipped off the stalks, and chop them small, then take the cynamon, nutmeg, pepper and six cloves, and beat them, take ten eggs and beat them, then mix them and beat them all together and put in as much sugar as you think fit, then fry them like a froize*, after it is fried, let it stand till it be cold, then fill your pye, take sliced apples thinne round wayes, and lay a rowe of the froize, and layer the apples with currents betwixt the layer while your pye is fitted, and put in a good deal of sweet Butter before you close it, when pye is baked, take six yelks of eggs, some whitewine or vergis*, and make a caudle* of this, but not too thick, cut up the lid and put it in, stir them well together whilst the eggs and pumpions be not perceived and so serve it up.

*froize = a kind of pancake or omelet

*vergis = verjuice, juice from unripened grapes or from crab apples or other sour fruit

*caudle = a warm spiced and sugared drink