

## Miss Millie's Mirliton Pie (chayote)



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My next-door neighbor, Miss Millie, gave me this wonderful recipe in 1983. It is simply the best and easiest dessert you can make. It makes 6 to 8 servings.

Mirliton Pie:

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

\*1 stick butter, softened

\* 3/4 cup sugar

\*1cup Bisquick

\* 2 eggs, lightly beaten

\*1 teaspoon cinnamon

\*1 teaspoon vanilla

\*1 cup pecan pieces

1. With shortening, grease a 9-inch glass pie pan. Preheat oven to 350 degrees.
2. Squeeze out about 7 oz of the fluid from the pulp (use a cheesecloth or press down in a bowl with your hand). **This is important or the pie will be soggy.**
3. Beat together softened butter and sugar until light and creamy.
4. Mix the Bisquick, sugar, butter, eggs, and mirliton pulp by hand. Then, blend in the cinnamon, vanilla, and pecan pieces.
5. 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. The pie is ready when a knife inserted into the center comes out relatively clean. Serve hot or cold with whipped cream or rum sauce.