

Buttermilk Pie



½ cup butter (NOT margarine)
1 ½ cups sugar
1 cup buttermilk (or 1 cup Turkey Hill whole milk with 1 tbsp. vinegar or lemon juice)
3 eggs, beaten
3 tbsp. flour
1 tsp. vanilla
pinch of salt
1 8" unbaked pie crust
nutmeg

Cream together butter and sugar in a medium bowl. Add buttermilk, eggs, flour, vanilla, and salt. Beat (will look curdled). Pour into pie crust and sprinkle with nutmeg. Bake at 350* for about 45 minutes until a knife inserted in the center comes out clean. (Pie will appear "quivery" when done; the top should be golden brown.)

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