Portland's Hillvilla Restaurant Pumpkin Pie

**Ingredients: For the pie**

* 2 large eggs (room temperature)
* 1 teaspoon vanilla
* 1 (16 ounce) can pumpkin
* 1/4 cup firmly packed brown sugar
* 2 1/2 teaspoons pumpkin pie spice (using Special Pumpkin Pie Seasoning recipe below)
* 1 cup evaporated milk
* 1/2 cup half-and-half
* 1/2 cup granulated sugar
* 9 inches pastry shells

**Directions:** For the pie:

* + Mix together eggs, vanilla, pumpkin, brown sugar and seasoning mix.
	+ In saucepan, mix evaporated milk, half and half, and granulated sugar. Cook over low heat until sugar dissolves.
	+ Add to the pumpkin mixture.
	+ Pour into unbaked pie shell and bake at 425°F for 15 minutes.
	+ Lower heat to 350°F and cook 40-50 minutes until done, when a knife comes out clean.
	+ Store in refrigerator.
1. For the seasoning: Combine all ingredients. Store in airtight container for use in other baking. Makes about 3/4 cup.

Special Pumpkin Pie Seasoning for Hillvilla Pumpkin Pie:

 4 tablespoons ground cinnamon

2 tablespoons ground allspice

2 tablespoons ground black pepper (that's correct!)

2 tablespoons [salt](http://www.food.com/library/salt-359)

1 tablespoon ground nutmeg

1 tablespoon ground cloves

1 tablespoon ground ginger

**Mix all ingredients together, and store in an airtight container. Makes approximately 3/4 cup**