

Buttermilk Pie

- 1 unbaked 9-inch pie shell (deep dish)
- 1/2 cup butter (1 stick)
- 1 3/4 cups sugar
- 3 tablespoons all-purpose flour
- 3 eggs, well beaten
- 1 cup buttermilk
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- speck of salt (I don't)
grated nutmeg

Stir over heat about 5-10 minutes, until all ingredients are melted. Pour into pie crust and bake at 350 degrees for about 40 minutes, or until the filling is golden brown and firm. Sprinkle nutmeg lightly over top. Increase vanilla extract by 1 teaspoon if desired.