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CONTACT: Tina Luther (Tina.Luther@utsa.edu)
PHONE: (210) 458-2237

SAVOR THE FLAVOR: TEXAS FOLKLIFE FESTIVAL YAM PIE RECIPE

First-place award-winner shares tasty secret of success

(San Antonio)—Yam pie continues to reign as an old-fashioned treat at the Texas Folklife Festival. For the last 33 years, the East Texas Yamboree Association has brought the tuber to the spotlight by creating its award-winning yam pie. This tasty dish is one of more than 150 foods prepared by 40 ethnic groups at the 34th annual Texas Folklife Festival Thursday, June 9 through Sunday, June 12 at the Institute of Texan Cultures in downtown San Antonio. Visitors enjoy exploring 22-acres of cultural activities that also include 10 live entertainment stages, nearly one-fifth of a mile of arts and crafts vendors, artisan demonstrations, carnival rides and more.

To purchase tickets online, or for more information about the festival, visit

www.texasfolklifestival.org, or call (210) 458-2390.

Yam Pie Recipe

Courtesy of the East Texas Yamboree Association

2 cups yams, cooked and mashed
2 eggs
1/4 teaspoon salt
3/4 cup canned milk
1 cup sugar
1/2 stick butter, melted
1 teaspoon vanilla

Mix well and pour into a 9-inch unbaked pie shell. Bake at 350 degrees for one hour. If desired, add 1 teaspoon cinnamon and 1/2 teaspoon allspice.

Editor's note: For photos, visit the TFF Web site, www.texasfolklifestival.org.