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Cantaloupe Cream Pie

Ingredients:

Prebaked graham cracker crust
1 1/2 cups cantaloupe
1 1/4 cups sugar
4 tbsp cornstarch
3 egg yolks
1 1/3 cups milk
1 tsp vanilla extract
1/4 cup butter

Directions

Start by getting your melon flesh and pureeing it. Set that aside and in a sauce pan add your sugar, cornstarch, and milk. Mix together well and place over medium heat stirring constantly. Stir until mixture begins to thicken. Grab your egg yolks, beat them, and slowly add about 1/2 of your hot custard while mixing. Once you've tempered your egg yolks return everything to your saucepan and continue stirring at medium heat until nice and thick. Once thick remove from heat and add your vanilla extract, and butter. Mix until your butter completely melts, allow to cool to room temperature, and then mix in your pureed cantaloupe. Mix well, pour into your graham cracker crust and refrigerate for at least 4 hours. Garnish to your liking and serve.