

BLEU'S VERSION OF NELLIE AND JOE'S KEY WEST KEY LIME PIE

INGREDIENTS:

FOR THE HOME MADE CRUST

14 WHOLE GRAHAM CRACKERS

4 TABLESPOONS GRANULATED SUGAR

1-1/4 STICKS KERRYGOLD PURE IRISH BUTTER (UNSALTED, MELTED)

1 TEASPOON KOSHER SALT

***FOR AN EASY WAY, YOU CAN USE A STORE-BOUGHT GRAHAM CRACKER CRUST.**

FOR THE FILLING:

4 LARGE EGG YOLKS

1 14-OUNCE CAN EAGLE SWEETENED CONDENSED MILK

1/2 CUP BOTTLED NELLIE AND JOE'S KEY WEST LIME JUICE

2 TEASPOON KOSHER SALT

3 TABLESPOONS GRATED LIME ZEST (FROM ABOUT 4 LIMES, 2 FOR FILLING PLUS MORE FOR GARNISH)

FOR THE TOPPING

1 CUP HEAVY WHIPPING CREAM

2/3 CUP CONFECTIONERY SUGAR

THIN SLICED LIME (1) FOR GARNISH. SLICE AND THEN CUT FROM THE CENTER OUT 1 SIDE AND TWIST 180 DEGREES BEFORE PLACING ON TOP. LAST, SPRINKLE ZEST OVER THE PIE.

DIRECTIONS:

PREHEAT THE OVEN TO 350 (F)

FOR THE CRUST:

COMBINE THE GRAHAM CRACKERS AND GRANULATED SUGAR IN A FOOD PROCESSOR AND PULSE UNTIL FINE CRUMBS FORM.

POUR IN THE MELTED BUTTER AND PULSE UNTIL THE CRUMBS ARE WELL COATED AND STICK TOGETHER WHEN PINCHED.

PRESS THE MIXTURE INTO THE BOTTOM AND UP THE SIDES OF A 9-INCH PIE PLATE.

BAKE UNTIL JUST SET, ABOUT 10 MINUTES. SET ASIDE TO COOL SLIGHTLY, ABOUT 10 MINUTES. FOR AN EASY WAY, YOU CAN USE A STORE-BOUGHT GRAHAM CRACKER CRUST.

FOR THE FILLING:

WHISK THE EGG YOLKS, CONDENSED MILK, NELLIE AND JOE'S LIME JUICE, AND LIME ZEST IN A MEDIUM BOWL UNTIL COMBINED.

POUR THE FILLING INTO THE CRUST AND BAKE UNTIL THE CENTER IS SET BUT STILL SLIGHTLY JIGGLY, ABOUT 15 MINUTES.

LET COOL FOR 30 MINUTES, THEN REFRIGERATE UNTIL CHILLED, AT LEAST 1 HOUR.

FOR THE TOPPING:

BEFORE SERVING, BEAT THE HEAVY CREAM AND CONFECTIONERY SUGAR IN A LARGE BOWL WITH A MIXER ON MEDIUM SPEED UNTIL SOFT PEAKS FORM.

SPREAD ON THE PIE AND GARNISH WITH LIME ZEST AND SLICED LIME.

REFRIGERATE FOR 1 AT LEAST 1 HOUR.

PLEASE ENJOY, BLEU

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