

Kevin's Key Lime Pie

Ingredients:

Crust:

8 T Butter, melted (1 stick)
1 1/2-1 3/4 Cups Graham cracker crumbs (7-8 ounces of crackers)

Filling:

1/2-2/3 cup Key lime juice
1 T Minced key lime zest (3-4 key limes)
1 can Sweetened condensed milk (14 oz.)
2 Eggs, whole
Pinch Salt (optional)

Makes one 8 inch deep or 9 inch pie

Instructions:

- 1) Preheat oven to 350°F.
- 2) Graham cracker crumbs and melted butter in a bowl. Mix thoroughly to moisten the graham cracker crumbs. When moistened, make a pie shell 1/4 to 3/8 inch thick in the pie pan, including the sides. Bake 7-9 minutes to set the crust. Remove from the oven when done and set aside to cool.
- 3) Combine sweetened condensed milk, eggs, and key lime zest (and salt, if using) in a bowl and whisk thoroughly to aerate and fully combine, about 2 minutes.
- 4) Add key lime juice and whisk briskly until thickened, 30-60 seconds.
- 5) Pour filling into previously baked crust and bake on middle rack of oven for 10-12 minutes or until just set. The center should wiggle just a little bit.
- 6) Remove pie from oven and let cool. Refrigerate for several hours or overnight before eating. Serve cold.

Notes:

- 1) Butter the pie pan: the sugar in graham crackers can melt and the crust sticks to the pan.
- 2) Substitute the zest of a regular lime to avoid zesting the key limes. It's way easier.
- 3) Fruit variations: Ruby red grapefruit: use zest and juice of one grapefruit. For limes: use juice of 2 medium/large limes and zest of one. For lemons: use juice and zest of one large lemon or two small/medium lemons.
- 4) Lemon variation: place frozen blueberries on the graham cracker crust, covering it in a single layer, before adding the thickened custard. Bake for 15 minutes, rotating at 10 minutes.
- 5) You can also use a spring form pan, but be sure to butter and use parchment on the bottom.