



BRING A BIT OF THE FLORIDA KEYS INTO YOUR HOME OUR FAMOUS KEY LIME PIE RECIPE

Ingredients:

- One 9-inch (23 cm) graham cracker pie crust
- 2 300 mL cans sweetened condensed milk
- 5 egg yolks (The egg whites can be saved to make a meringue topping, if desired. See meringue recipe below.)
- 100 mL Kermit's Key Lime Juice or freshly squeezed Key Lime juice

Preparation:

- Blend milk and egg yolks at slow speed until smooth.
- Add Key Lime juice and finish blending.
- Pour into pie crust.
- Bake in preheated 300°F (150°C) oven for 15 minutes.
- In the meantime, if you desire, prepare meringue recipe below.
- Cool pie 20 minutes before refrigerating.
- Serve chilled Key Lime pie with whipped cream topping or meringue.

Meringue (Optional):

- 5 egg whites
- 5 tablespoons sugar
- Pinch of cream of tartar
- 1 teaspoon vanilla

Beat egg whites, sugar and vanilla at high speed. Add cream of tartar. Continue beating until whites are stiff. Use a spoon to top pie with meringue and then bake for an additional 10 minutes.