

Idiot's Kitchen Recipe – Key Lime Pie

Recipe from www.idiotskitchen.com



Ingredients:

1 – 9” Graham Cracker Crust
Key Limes – grated zest and juice
1 (14 oz.) can of Sweetened Condensed Milk
4 Egg Yolks

Preheat oven to 325 degrees.

Using a Microplane or other grater with small holes, carefully grate the zest from several Key Limes – 2-3 teaspoons.

Squeeze and strain ½ cup of fresh Key Lime juice.

Separate 4 Eggs. Keep the 4 egg yolks.

Whisk together the Sweetened Condensed Milk, 4 Egg Yolks, Lime Zest and Lime Juice.

Pour into Graham Cracker Crust.

Bake at 325 degrees until “set” but still quivery.

Chill. Eat. Ooh and Ahh.