



Key Lime Pie

You will feel like you are in the sunshine of the Florida Keys! If you are unable to locate key limes, regular lime juice will do the trick.

Yield: Serves 6 to 8
Preheat oven to 350°F

Crust:

1-1/4 cups graham crackers, crushed
2 tbsp canola oil

In a bowl, combine graham crackers and oil, press into 9-inch pie pan, bake in preheated oven for 12 minutes or until slightly golden brown.

Filling

5 large egg yolks
2 tbsp canola oil
1/2 cup granulated sugar
1/3 cup fresh key lime juice
2 tbsp lime zest
2 cups heavy cream

1. In a double boiler, combine egg yolks, oil, sugar and juice. Cook for 10 minutes over a simmering water bath on medium heat, whisking occasionally until thickened.
2. Remove from heat and add lime zest. Chill this mixture until it becomes thicker, about 20 minutes.
3. Whip cream to soft peaks. Fold about 3/4 of the cream into firmed lime mixture.
4. Pour this into the pre-baked pie crust. Chill until firm, about 30 minutes. Top with remainder cream.