

Key Lime Pie

For the Pie

$\frac{3}{4}$ cup lime juice
2 teaspoons grated lime rind
1 can sweetened condensed milk
6 egg yolks
2 tablespoons to $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
Pinch of salt
 $\frac{3}{4}$ cup sweetened whipped cream

For the Crust

1 package graham crackers
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup room-temperature butter

For the Crust

Place the graham crackers and the sugar in a food processor and pulverize until fine. Add the butter and pulse until well blended. Press into a 9-inch pie plate and bake at 350° for about 5-8 minutes. Remove from the oven and let cool.

For the Pie

Grate enough lime rind to create 2 teaspoons, and set aside. Squeeze enough limes to make $\frac{3}{4}$ cup of juice.

In one bowl whisk the lime juice into the condensed milk, and add a pinch of salt and the grated lime rind. Taste for sweetness. You may need to beat in anywhere from 2 tablespoons to a half cup of sugar, depending on the type of limes you use and the tartness or bitterness of the juice.

Add the vanilla either to the condensed-milk mixture or to the egg yolks.

In another bowl, beat the the egg yolks until light and lemon colored. Then whisk in the the lime-condensed-milk mixture. Pour the mixture into the crumb crust, and bake at 350° for about 15-18 minutes until just set. Let the pie cool on a rack until room temperature, and then chill in the refrigerator.

Just before serving, beat the sweetened whipped cream and spread over the pie. If you like, decorate with sugared lime slices and a little grated lime rind.