

Key Lime Pie - adapted from a recipe by Emeril Lagasse

1. Make the crust by mixing 1 ½ cups of graham cracker crumbs, ½ cup granulated sugar and 4 tablespoons of melted butter. Press into a 9-inch pie plate and bake at 375° F for 15 minutes. Allow to cool before pouring the filling in.
2. Make the filling by blending 2 (14-oz.) cans of sweetened, condensed milk, 1 cup of lime juice, and 2 whole eggs. Pour into the cooled pie crust and bake for 15 minutes. Chill in the fridge for at least two hours.
3. Combine 1 cup sour cream and 2 tablespoons powdered sugar and spread on top of filling after it has cooled.
4. Garnish with 1 tablespoon of freshly grated lime zest.

