

Lite

Cooked

Key Lime Pie

- 1 8" Graham Cracker Pie Crust (Frozen)
- $\frac{3}{4}$ C Lime Juice* (strained for seeds)
- 1 C Sugar
- 4 Lg Eggs (beaten)
- $\frac{1}{2}$ C Butter (8 Tbs / cut up)
- 1 t Lime Zest (optional)
- 1 t Gelatin (softened in 1 T cold water)
- Whipped Cream



** (approximately 25 Large Key Limes or 8 Large Persian Limes)*

Chef Bob

Adapted: Executive Chef Dawn Sieber

Rev 2015

1. Mix in blender (for 30"): Lime Juice, Sugar, Eggs, Butter.
2. Pour into double boiler; heat & stir until slightly thickened.
3. Remove from heat and cool slightly.
4. Mix Gelatin with cold water (1 T); stir into Lime batter.
5. Pour into frozen Graham Cracker Pie Crust; squeeze juice from fresh lime over pie.
6. Refrigerate at least 1 hour.

Top with Whipped Cream and Garnish with Lime Slice

