

Featuring Tennessee Gourmet® Products

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**Snappy Lime Pie**

**Pie Crust**

1½ cups graham cracker crumbs (about 10 cracker squares crushed)	¼ cup sugar
6 Tbsp. unsalted butter, melted	

**Filling**

6 extra-large egg yolks, at room temperature	2 Tbsp. grated lime zest
¼ cup sugar	¾ cup fresh squeezed lime juice
1 (14 ounce) can sweetened condensed milk	

**Garnish**

½ cup Tennessee Gourmet® Snappy Pepper Jelly, divided	Lime slices
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**Note:** *if using fresh key limes (our favorite), you may want to reduce the zest and juice, otherwise these proportions will be a bit tart, but ever so tasty!*

**Note:** *A store bought 9-inch pie crust can be used instead of home made.*

**Pie Crust**

If store bought crust is used, follow package directions.

Preheat the oven to 350°F.

Combine the graham cracker crumbs, sugar, and butter in a bowl. Press into a 9-inch pie pan, making sure the sides and the bottom are an even thickness. Bake for 10 minutes. Allow to cool completely.

**Filling**

Beat the egg yolks and sugar on high speed in the bowl of an electric mixer fitted with a paddle attachment for 5 minutes, until thick. With the mixer on medium speed, add the condensed milk, lime zest, and lime juice. Pour into the baked pie shell and freeze for at least 2 hours.

**Garnish**

Cut the pie into 8 slices. Microwave the Pepper Jelly until it liquefies and pour 1 to 2 Tbsp. of jelly over each slice. The jelly will form a glass like glaze when it contacts the cold pie slices. Serve with slices of lime for garnish.