epicurious Nellie & Joe's Key Lime Pie

BY NELLIE AND JOE'S FAMOUS KEYLIME JUICE EPICURIOUS DECEMBER 2016



This simple, four-ingredient pie has a bright and tangy yet sweet and creamy filling.

YIELD: Makes 1 9" pie ACTIVE TIME: 20 minutes TOTAL TIME: 45 minutes (plus chilling)

INGREDIENTS

- 1 9-inch graham cracker pie crust
- 1 (14-ounce) can of sweetened condensed milk
- 3 egg yolks
- 1/2 cup Nellie & Joe's Key West Lime Juice
- Whipped cream or meringue and lime slices (for serving; optional)

PREPARATION

Preheat oven to 350°F.

Combine milk, egg yolks, and lime juice. Blend until smooth.

Pour filling into pie crust and bake for 15 minutes. Allow to stand 10 minutes before refrigerating.

To serve, top with freshly whipped cream or meringue, and garnish with lime slices.

This recipe is made available as a courtesy by Nellie and Joe's Famous Keylime Juice.