

Key Lime Pie

(Nana)

Ingredients

1 - 9 inch Pie Shell (cooked)
4 Egg Yolks (save the Whites for the Meringue)
1 can Eagle Brand Condensed Milk
1/2 cup Key Lime Juice

Directions

Cook your Pie Shell and let it cool. In a mixing bowl, separate the 4 Egg Yolks from the Egg Whites. Put the Egg Whites in a separate bowl. Beat the Egg Yolks until almost white, then add the Condensed Milk (using an electric mixer). Stir in the Key Lime Juice and mix thoroughly. Pour into a cool Pie Shell.

Meringue: In a mixing bowl, beat the 4 Egg Whites until **stiff**. Add 2 T of Sugar per Egg White. You must add the Sugar one T at a time. Add 1 T then beat it thoroughly. Keep doing this until you have added the right amount of Sugar (8 T). Also add 1 tsp of Cream of Tartar. Spread over the Pie Filling. Turn the oven on to Broil. When hot, brown the Meringue. Be sure to watch carefully. When the Meringue is nicely browned, turn the Broiler OFF. Turn the oven to Bake at 200 degrees. Close the oven door and let the pie sit in the oven for 10 mins. Take out of the oven and cool. Refrigerate at least 3 to 4 hours before serving.

Aunt Cecelia's Key Lime Pie: She follows the above recipe but adds 8 oz. Cream Cheese after beating the Eggs. Also, use 3/4 cup Key Lime Juice instead of 1/2 cup. Then continue following the recipe.