

Florida Key Lime Pie



Pair with
Sauvignon Blanc

Serves 8-10

Recipe provided by Loews Miami Beach Hotel

INGREDIENTS:

Shell:

1½ C Graham cracker crumbs
⅓ C Granulated sugar
6 Tbsp Butter, melted and cooled

Filling:

½ C Key lime juice
14 oz Can of condensed milk
3 ea Egg yolks

DIRECTIONS:

1. Mix graham cracker crumbs, sugar and butter in a bowl. Place in a 10" pie pan covering the bottom as well as the sides, pressing firmly. Bake in a pre-heated 350° F oven for 4 minutes, remove and cool.
2. Place condensed milk, key lime juice and egg yolks in a bowl, mix well.
3. Pour key lime mix in pie shell all the way to the top. Bake in 350° F oven for 7 minutes, rotating the pan halfway thru the baking process which allows for even baking. Cool for 8 hours or freeze for 4 hours.
4. Cut pie in desired number of slices. Garnish with whipped cream, lime zest and your favorite sauce.

Preston's Market at Loews
Miami Beach Hotel

