



Key Lime Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Filling - 1/2 cup key lime juice - 6 egg yolks - 2 cans sweetened condensed milk - 1 TBL Grand Marnier - 1/2 tsp vanilla paste Crust - 1 cup graham craker crumbs - 1/2 chopped pecans - 1/2 cup melted butter Topping - 3/4 cup heavy cream - 1 TBL sugar - 1 tsp vanilla paste

Instructions

1. Prepare crust. Grease a 9" pie plate with butter. Combine graham craker crumbs, pecans and melted butter in a bowl and mix well. Pour mixture into pie plate and press mixture into place so that it is evenly distributed on the bottom and sides of the pie plate. Bake at 350 F for 10 minutes. 2. Prepare filling. In a mixing bowl, whisk sweetened condensed milk and egg yolks together. Add vanilla, grand marnier and lime juice. Whisk until mixture is blended. Pour into pie crust. bake at 275 F for 20 minutes. Refrigerate. 3. Prepare topping. Combine cream, sugar and vanilla in a chilled bowl and whip until stiff peaks form. Spread mixture over chilled pie. Garnish with lime slices and mint.