

Cooling Off

WITH A SLICE OF MARGARITA PIE

Margarita Pie

Serves 6

- 3 medium limes
- 4 eggs
- 1 can (14 oz.) sweetened condensed milk
- 1/3 cup prepared margarita mix
- 3 drops green food coloring
- 1 (9 inch) prepared vanilla-flavored cookie crumb crust (see note)
- 1 container (8 oz.) non-dairy whipped topping

Preheat oven to 350 degrees. Carefully extract the juice from 2 of the limes (this should produce about 4 tablespoons of lime juice) and set aside. Discard the peels. Slice the remaining lime into thin slices and set aside. In a medium-sized mixing bowl, beat two whole eggs and 2 egg yolks together with an electric mixer until the mixture is a lemony-yellow color. Discard or save the remaining egg whites for another recipe. Add the lime juice, condensed milk, margarita mix, and food coloring to the egg mixture and beat on a medium speed for 2 to 3 minutes until the mixture slightly thickens. Pour into the prepared pie shell and bake for 25 minutes until the center of the pie is firm. Remove from the oven and let cool for 10 minutes. Top with whipped cream and a slice of lime and serve.

Note: Look for the vanilla-flavored cookie crumb crust near the graham cracker crusts in the baking section of your favorite grocery store.



by
Kelley Cleary Coffeen



Living just north of the Mexican border gives us the opportunity to enjoy many of our neighbor's culinary traditions. Sweets of the Southwest can range anywhere from rich desserts made with fresh, seasonal fruit to spiced rich chocolate and creamy custards. My Margarita Pie infuses the flavors of America's most popular drink, the margarita, with a creamy, light custard filling and a vanilla flavored crust. It's a seductively sweet ending to any meal that will leave an unforgettable memory of flavor.

Kelley Cleary Coffeen is the host of a weekly television cooking segment, Kelley's Kitchen, and is also the author of three cookbooks, including *Simply 7: Quick Southwest Recipes Just 7 Ingredients Away*, which can be found on amazon.com and at Barnes & Noble Booksellers.

