

Key Lime Pie

- 1 9 inch graham cracker crust
- 1 can Condensed Milk
- 1/3 cup Key Lime Juice (Nellie and Joe's is available in the Cocktail Mixers Section of the store)
- 3 egg yolks
- Whipped Cream

Method – Preheat the oven to 350 degrees. Blend the egg yolks with the condensed milk and lime juice in a small bowl. Scrape the contents of the bowl into the crust. Place the crust on a cookie sheet, and bake in the oven for 15 minutes. Cool for 10 minutes before refrigerating. Refrigerate for 4+ hours prior to serving. Serve with whipped cream.