

GUASTELLO'S VILLAGE MARKET

Lemon Icebox Pie

Serves 8 - 10

Ingredients

crust

2 cups graham cracker crumbs (about 16 whole graham crackers, finely crushed)
3 Tbsp granulated sugar
5-6 Tbsp melted butter (I use 5 for a looser crumb crust)

filling

1 1/4 cups fresh lemon juice (about 6-7 lemons)
4 extra large eggs
2 extra large egg yolks
1 cup granulated sugar
14 ounce can sweetened condensed milk

topping

1 cup heavy cream
3 Tbsp confectioner's sugar, sifted
1/2 tsp vanilla extract
graham cracker crumbs for garnish

Instructions:

Preheat oven to 350F.

Mix the graham cracker crumbs, sugar, and melted butter together in a bowl, blending everything together until all the crumbs are evenly moistened and there are no large lumps.

Press the crumbs evenly into the bottom and sides of a 9 inch deep dish pie plate. Bake for 8 minutes. To make the filling whisk together the lemon juice, eggs, yolks, and sugar in a medium sized heavy bottomed saucepan. Whisk until the eggs are completely broken up and incorporated. It will be a glorious golden yellow color!

Set over medium heat and cook, stirring or whisking constantly, until the mixture thickens. You are not looking for it to boil, just cook until it thickens enough to coat the back of a spoon. This will take 10-15 minutes, and you may want to turn the heat down a bit toward the end to prevent curdling. Strain the mixture through a mesh sieve into a bowl, (this will get rid of any little lumps of cooked egg) and whisk in the condensed milk. Make sure to get everything evenly combined, and then pour into the crust and refrigerate, uncovered, for 6 hours or overnight.

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Whip the cream, sugar, and vanilla until thick and then dollop over the chilled pie. Dust with graham cracker crumbs and garnish with lemon slices or lemon zest if desired. Wait to top the pie with the whipped cream until shortly before serving.

Want your pie super chill? Put it in the freezer for 30 minutes before serving.

Credit: theviewfromgreatisland.com