

Key Lime Pie

From my book, *Summer: A User's Guide*

14 oz. can sweetened condensed milk

3 egg yolks

1/2 cup key lime juice

1 tablespoon finely grated lime peel

9-inch graham cracker pie shell (you can make your own or purchase one pre-made)

Whipped cream (optional)

Mint Leaves (optional)

Preheat oven to 350 degrees.

In a mixing bowl, combine the milk, egg yolks, lime juice, and lime peel and blend until smooth.

Pour the mixture into the pie shell and bake for 15 minutes. Remove from the oven and allow pie to stand for approximately 10 minutes, then refrigerate.

Enjoy plain or garnish with a dollop of whipped cream and a sprig of mint.

