

# ***The Key Lime Crime***

## **Book 10 of the Key West Food Critic Mysteries**

### Recipe

Obviously, you cannot discuss a book called *The Key Lime Crime* without a recipe for Key lime pie. I got a little giggle from an early reviewer who said she hadn't thought she could enjoy a book based on key lime pie. However, not only did she love the book, she was now craving pie...in case this should happen to you, here's the recipe...

**Nota bene:** Lucy/Roberta and her husband John tasted at least a dozen pies during the writing of this book. Lucy also took a lesson on pie-making at the Key West Key Lime Pie Company.

#### **Ingredients for the crust**

- 10 sheets of graham crackers, should measure 1 1/4 cups
- 5 tablespoons butter, melted
- 1/4 cup sugar

Whir the graham crackers in a food processor until they make fine crumbs. Mix in the sugar and the butter. Press the mixture using the back of a spoon into your nine or 10 inch pie plate. Nine is probably better as my pie was a little low. Bake the crust at 350 for 10 minutes until it starts to brown. Remove it from the oven and reduce the heat to 325.

#### **Ingredients for the filling**

- 1/2 cup key lime or lime juice, freshly squeezed
- Four egg yolks
- 1 14 ounce can sweetened condensed milk
- 2 teaspoons grated lime zest

Squeeze the limes until you have 1/2 cup of juice. (4-5 regular limes, more key limes.) Make sure to strain out the seeds.

Whisk the egg yolks, then whisk in the sweetened condensed milk, lime juice, and lime zest.

Add the filling to the pie crust and bake for six minutes. Remove from the oven and set this aside while you make your meringue.

### **Ingredients for the meringue**

- Four egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar
- One half teaspoon vanilla

Using a clean bowl and mixer, beat the egg whites and cream of tartar until they hold soft peaks. Gradually beat in the sugar until the egg whites hold stiff peaks and appear shiny but not dry. Beat in the vanilla.

Attach the meringue to the hot pie, beginning by adding globs all around the edge of the crust and smoothing them into a circle. (That's the technical culinary term--add globs.)

Then add remaining meringue to the center and smooth or shape into peaks as desired. Bake the pie for another 20 minutes. Cool on a rack. Refrigerate until serving.