

Key Lime Pie in Ginger Snap Crust

Makes 8 Servings

Yield: 1 (9" pie)

Recipe: by Greg Strahm, The Silver Chef

For the filling I use Nellie & Joe's Famous Key West Lime Juice. The recipe is right on the bottle. It makes the perfect key lime pie. Where we part ways is the crust. I make a ginger snap crust using gingersnap crumbs instead of graham cracker crumbs. For a gluten free crust, I use gluten free gingersnaps or make a nut crust with walnuts



CRUST

1 1/2 cups gluten free ginger snap crumbs, or ground walnuts
1/3 cup granulated sugar
5 tablespoons butter, melted

FILLING

1 cup Nellie & Joe's Key West Lime Juice
2 (14-ounce) cans sweetened condensed milk
5 extra large egg yolks

CRUST

- 1) Preheat oven to 350°F.
- 2) In a mixing bowl combine the gingersnap crumbs and sugar and mix until combined.
- 3) Add the melted butter and stir until the crumbs are moistened.
- 4) Press mixture into a 9" pie pan evenly into the bottom and up the sides of the pie pan.
- 5) Bake for 10 minutes in a preheated 350°F oven. Remove from the oven and set aside to cool completely.

FILLING

- 1) In a large mixing bowl combine the key lime juice, sweetened condensed milk, and egg yolks. Whisking until fully combined.
- 2) Pour mixture into the slightly cooled crust and distribute evenly.
- 3) Bake at 350°F for 18-20 minutes or until the top of the pie is set, the pie will still be jiggly.
- 4) Remove from the oven to a wire rack to cool completely.
- 5) Refrigerator for at least 4 hours or overnight.
- 6) To serve, top with freshly whipped cream and garnish with lime zest or sliced almonds.