

## Key Lime Pie

1 ¼ cups graham cracker crumbs  
¼ cup firmly packed light brown sugar  
1/3 cup butter, melted  
2 cans (14 oz.) sweetened condensed milk  
1 cup Nellie & Joe's Key Lime Juice  
Zest of two limes (regular or Key Lime)  
3 egg whites, room temperature  
¼ tsp. cream of tartar  
4 tbsp. sugar

.Combine graham cracker crumbs, brown sugar and melted butter. Press into a 9-inch pie plate, very lightly sprayed with non-stick butter flavored spray. Bake the crust at 350 degrees for 10 minutes; cool. Meanwhile, stir together milk, lime juice and zest until blended. Pour

filling into cooled crust. Beat egg whites and cream of tartar in a ceramic or glass bowl at high speed until foamy. Add sugar, 1 tbsp. at a time, beating until stiff peaks form. Spread meringue over filling, sealing edges. Bake at 325 for 25 minutes until lightly browned. Chill 8 hours or more. To serve, dip the bottom of pie plate into hot water for 30 seconds to release the crust.