

GOURMET FISHING

Season II - Episode XVIII



INFO-SHORTS



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Key Lime Pie

2 Ingredient, No Bake

Host, Chef & Guide, David Murray





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Grocery List

Graham Cracker Pie Crust
Sweetened Condensed Milk
Limes



No-Bake Key Lime Pie

Key Lime Pie

2 Ingredient, No-Bake



1 Graham Cracker Pie Crust

2 14oz cans Sweetened Condensed Milk

Juice of 3 Limes

Zest of 2 Limes



In a medium to large bowl add the 2 cans of Sweetened Condensed Milk. Using the palm of your hand, rub with pressure the limes back and forth on the counter top or other hard surface. This will loosen the pulp inside the lime and make it easier to juice. But, before juicing let's zest 2 of the limes. Use a microplane to remove the outer green zest. Do not zest the white portions of the under skin. This is known as the pith, and is very bitter. If your use a zester or a grater, be careful not to zest or grate any of the white parts. Your pie will be a little off in taste.

Add the zest to the Condensed Milk. Now, juice the limes. You can either cut them in half and hand squeeze our you can use a juicer. Add the juice to the milk and zest in the bowl, and using a whisk, slowly and carefully combine the ingredients. Be careful not to whisk to aggressively at first. The lime juice will sit on top of the thicker condensed milk. Mix to combine into a smooth consistent mixture.

Pour the mixture into the Graham Cracker Pie crust and smooth out. Place in the refrigerator for at least 4 hours to allow it to setup.

You can create a Lime Cream Sauce for decorations or use some good ole' whipped cream. Lime Cream Sauce is made combining 6 Tbs Sour Cream, 1 Tbs Very Heavy Whole Cream, 3 Tbs Powdered Sugar, 1/2 Lime Juiced, 1/2 Lime Zest and a touch of Green Food Coloring. Mix very well until smooth. Place the Sauce in a squeeze bottle and it's time to plate.

If you use the Cream Sauce, squeeze a decoration pattern on the plate and place a pie slice on top. Add more Cream Sauce on top of the pie and garnish with Mint leaves if you desire.

Enjoy...



No-Bake Key Lime Pie

Gourmet Fishing



We catch fish, and then, We cook our catch...

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HANDCRAFTED
South Carolina

RED PLUFF MUD SAUCE
BBQ Sauce & Marinade

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