

## Key Lime Pie & Sour Orange Pie



### Ingredients

#### Key Lime Pie

- 3-4 egg yolks
- ½ cup Joe & Nellies Key lime juice
- 1 – 15 oz. can Sweetened Condensed Milk
- 1 graham cracker crust

#### Sour Orange Pie

- 4 egg yolks
- ¾ cup sour orange juice
- 1 – 15 oz. can Sweetened Condensed Milk
- Zest from 1 orange
- 1 graham cracker crust

### Method

#### Key Lime Pie

Whisk all of the ingredients together until smooth. Place the pie shell on a baking sheet.

Pour mixture into the pie shell. Bake at 350°F for 15 minutes.

Remove from oven and cool completely

When cool, garnish with whipped cream, zest and fruit slices; slice and serve.

#### Sour Orange Pie

Whisk all of the ingredients together until smooth. Place the pie shell on a baking sheet.

Pour mixture into the pie shell. Bake at 350°F for 15 minutes.

Remove from oven and cool completely

When cool, garnish with whipped cream, zest and fruit slices; slice and serve.

#### Marbled Key lime/Sour Orange Pie

Make a batch of each of the recipes above. Fill the pie shell ½ with one of the flavors evenly across the bottom. Take the other filling and dollop it on top of the other filling in the shell. Take a knife and swirl the two mixtures together slightly. This will make 2 pies. Bake, cool, garnish and serve as usual.