

## KEY LIME PIE

If you want a taste of sunshine, or a 15 minute tropical vacation, make this pie! It is easy and delicious, and people will assume that you spent hours making this simple desert. If you actually squeeze key limes, it will take hours and you will have serious hand cramps - I actually did it once and do not recommend it. You can buy Key West Key Lime Juice at the store, or use regular limes and lie about it. If anybody can tell the difference, don't invite them back. They probably noticed you haven't dusted in three weeks too.

1 14 oz. can Sweetened Condensed Milk  
3 Egg Yolks  
½ cup Lime Juice

Combine all 3 ingredients and mix well using a whisk or mixer. If you are not sure if it's mixed enough, it's not. Mixing not only blends the ingredients together, it also introduces small air bubbles that make your pie lighter and softer. Don't go nuts though, it's not whipped cream, it's a pie.

Pour the ingredients into your pie shell (it's OK if you bought it. In fact, buying a frozen pie shell saves time and protects your family and guests from strings of obscenities). Bake at 350 degrees for 15 minutes. Let stand for at least 10 minutes before refrigerating.

Cool in refrigerator for at least 2 hours before serving. Serve with whipped cream (or Cool Whip) and very thin slices of lime for garnish.

Put on a Jimmy Buffet CD and enjoy!