

Aaron Harang Lemon Meringue Pie



Serves 8

CRUST:	1/3c butter, melted	3~4 large lemons	MERINGUE:
12oz gingersnap cookies	FILLING:	1/4c cornstarch	3 egg whites
1/4c confectioner's sugar	2c milk	4 egg yolks	1/4t cream of tarter
	2/3c sugar	2T butter, softened	1/4c sugar

CRUST: Preheat oven to 350. Place cookies in food processor and process until fine crumbs. Combine gingersnaps with confectioner's sugar and butter. Press into bottom and up sides of 9" pie pan. Bake 9~10 minutes or until lightly toasted. Cool completely.

FILLING: Combine milk and sugar in saucepan. Use a paring knife and strip zest in long strips from all of the lemons. If your zest has any white pith, remove it as it is very bitter. Add zest to milk and sugar and bring to simmer over low heat. Remove from heat and allow to steep for 5 minutes. Remove zest and discard.

Squeeze lemons to make 1/2c juice. Strain seeds and pulp. Whisk lemon juice and cornstarch together. Whisk in egg yolks.

Return milk mixture to stove and bring to boil over low heat. Whisk in 1/3 of the lemon juice. Return to boil and whisk remaining lemon juice in, whisking constantly until the filling comes to a boil and thickens. Allow to boil, whisking constantly for about 30 seconds. Remove from heat and whisk in butter. Pour filling into bowl and press plastic wrap on top of filling so that a film does not form. Chill in refrigerator until 75 degrees. Spread cooled filling evenly in cooled crust.

MERINGUE: Preheat oven to 400. Use an electric mixer to beat egg whites until soft peaks form. Beat in sugar, 1T at a time and add cream of tarter. Continue beating until sugar dissolves and the mixture is glossy and stiff but not dry. With a rubber spatula, spoon meringue onto pie forming peaks, making sure the meringue touches the sides of the crust all around. Bake until delicately browned. Keep a close eye on this as it will go from golden brown to burned very quickly.

Prepare Ahead Tip

Store, covered, in refrigerator up to 72 hours.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com