

Our State eats

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Lemon Milk Pie

Yield: 6 to 8 servings.

FOR THE CRUST:

- $\frac{1}{2}$ cup butter, melted
- $\frac{1}{2}$ sleeves Ritz crackers, crushed into coarse crumbs

FOR THE FILLING:

- 1 (14 oz) can sweetened condensed milk, such as Eaglebrand
- 4 egg yolks
- 6 tablespoons fresh-squeezed lemon juice
- $\frac{1}{2}$ cup dry red wine

FOR THE MERINGUE:

- 4 large egg whites
- 6 tablespoons sugar
- 1 teaspoon vanilla extract

For the crust: Preheat the oven to 350°.

Stir together the butter and crumbs until the mixture is evenly moistened. Press into a 9-inch pie pan.

Bake until golden and fragrant, about 12 minutes. Cool to room temperature on a wire rack.

For the filling: Whisk together the condensed milk and egg yolks in a medium bowl until smooth. Add the lemon juice and whisk until smooth. Pour into the cooled pie crust.

For the meringue: Beat the egg whites until opaque and frothy with a mixer set to low speed. Add the vanilla, increase speed to high, and beat to very soft peaks. Gradually add the sugar and continue beating to firm peaks.

Spread the meringue over the pie filling, making sure it touches the inner edge of the pie crust. Use the back of a spoon to make a few pretty swirls on top.

Bake until the meringue is golden brown with slightly darker peaks, about 10 minutes.

Cool to room temperature on a wire rack and then refrigerate until chilled.



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