

MARGARITA PIE WITH TEQUILA-SOAKED STAR FRUIT

INGREDIENTS

for the crust

1 1/4 cups pretzel crumbs
5 tablespoons granulated sugar
5 tablespoons unsalted butter, melted

For the filling

3 eggs
1/2 cup key lime juice
1 tablespoon finely grated lime zest
1 (14 oz.) can sweetened condensed milk
1 shot tequila
1 pinch salt
1 pinch cream of tartar

additionally

2 star fruit, sliced horizontally
4 shots tequila

DIRECTIONS

Preheat the oven to 350F. Prepare a 9-inch pie plate with cooking spray.

In a medium bowl, combine the pretzel crumbs and granulated sugar. Stir to combine. Add the melted butter, and mix together until well blended. Pour the mixture into the pie plate, and using your hands, press into the pan and up the sides. Bake crust for 10-12 minutes, or until light golden brown. Remove from oven and allow to cool.

Reduce heat to 325F. Separate 2 of the eggs, placing the two egg whites into a mixing bowl. Reserve the yolks in another bowl. To the yolks, add one whole egg, the lime juice, lime zest, the sweetened condensed milk and the tequila. Whisk until smooth. With clean mixer blades or a whisk attachment, beat the egg whites with salt and cream of tartar until stiff, but not dry. Fold whites into filling mixture. Pour filling into crust. Bake in preheated oven for 20-25 minutes or until set. Let cool at room temperature, then refrigerate a minimum of 4 hours (or up to overnight / 24 hours).

A few hours before serving, slice the star fruit to 1/4 inch slices. Place in a small bowl and cover with tequila. Let marinate for 2 hours or so. Remove and pat dry. Garnish the pie with the star fruit slices and serve chilled.