



## Atlantic Beach Pie

*I love this pie with a meringue, which is the authentic way to serve it, according to Bill Smith. And meringues are easy to do, so just follow the directions. You can spread the meringue all the way to the crust to seal it so it doesn't shrink back in cooling. Or you can do as I like and spread it nearly to the crust, which allows you a peek inside the pie and that gorgeous filling. Use all lemon juice or a mixture of lemon and lime, and for a more intense citrus flavor, add the zest of one of the lemons to the filling.*

Makes 10 servings

Prep: 30 to 35 minutes

Bake: 37 to 46 minutes total time (crust, filling, meringue)

### **Crust:**

60 Saltine crackers, about 6 ounces or 1 1/2 sleeves

1 stick (8 tablespoons) unsalted butter, at room temperature

3 tablespoons sugar

### **Filling:**

4 large eggs, separated

1 can (14 ounces) sweetened condensed milk

1/2 cup fresh lemon juice, from 4 to 5 lemons

### **Meringue:**

4 egg whites, reserved

1/4 cup sugar

1. Place a rack in the center of the oven, and preheat the oven to 350 degrees F.
2. For the crust, crumble the crackers into the bowl of a food processor fitted with a steel blade. Add the butter and sugar and pulse until nearly combined, 20 seconds. The

mixture should still be a little coarse. Pat into the bottom and up the sides of a 9-inch pie pan. Place in the fridge for 15 minutes, then place in the oven and bake until the crust is golden brown, 15 to 18 minutes. Remove from the oven but keep the oven on.

3. For the filling, separate the eggs, and reserve the whites for the meringue. Whisk together the egg yolks, condensed milk, and lemon juice in a large bowl. Pour into the crust, and place in the oven to bake until it sets, 15 to 20 minutes. Remove from the oven but keep the oven on.
4. For the meringue, in a large bowl beat the egg whites with an electric mixer at high speed until soft peaks form, 2 to 3 minutes. Gradually add the sugar and continue beating until stiff peaks form, 1 to 2 minutes. Spread the meringue over the top of the filling. Return to the oven, and bake until golden, about 7 to 8 minutes. Remove, let rest 30 minutes, then slice and serve.

**Note:** To serve the pie with whipped cream instead of a meringue, omit the last step.

**To bake a larger pie in a 12-inch cast-iron skillet:** Double the filling and bake it 20 to 25 minutes, or until set. Use 5 egg whites and 1/2 cup sugar for the meringue. The crust stays the same.