

Chef Marc's Hooker's Bourbon Key Lime Pie

Ingredients:

2 # 10 can condensed milk
1 1/2 c key lime juice
1 Cup Hookers Bourbon
8 Tablespoons lime zest
12 ea egg yolks
1 ea vanilla bean pulp
120+ 2" tart shells or 5 pie shells

Preparation:

In a mixer whip the milk on medium for 5 minutes. Add the yolks one at a time and mix 5 minutes more. Add the lime juice, zest, and vanilla and mix for another 5 minutes. Divide among the tart shells and bake @ 350° for 15 - 30 minutes or until set.

Use a Chantilly Bourbon Cream for the whipped Cream.

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