

Orange Lime Pie with Raspberry Coulis

Category: Dessert

Servings: 8

Rating: 10

Source: Junior League, modified by Stephanie Smith

Description:

Fabulous dessert with slightly tart taste against the sweet crunch of the graham cracker crust. When blackberries are in season, they are AOK as well.

This recipe will serve eight, but then there wouldn't be any seconds!

Ingredients:

'Graham cracker crumb 1-1/2 cups
isugar 3 tablespoons
butter, unsalted 6 tablespoons, melted
raspberries 1-1/2 cups, in all
licing Sugar 2 tablespoons
!framboise 2 tablespoons
!lime juice 1/4 cup, preferably key limes
!orange juice 1/4 cup
isweetened condensed one 14 ounce can
!cream one cup, whipped

Instructions:

Preheat the oven to 350 degrees. Grind the crackers in a food processor until the texture is fine crumbs. Mix the crumbs with the sugar and melted butter and press evenly into a buttered 9" pie plate, forming a crust. Try not to leave any thick spots. Bake for about 8 minutes and cool.

Process 3/4 cup of the raspberries with icing sugar and the framboise to make the coulis. Strain and refrigerate until ready to serve.

Combine the condensed milk and juices and stir until it is a consistent mixture. Whip the cream and fold in the juice mixture. Pour into the pie crust and chill for at least 4 hours. When cut for serving, drizzle each slice with some of the coulis and add a few fresh raspberries beside the piece.