

Magic Lemon Pie

For this pie, you want the best lemons you can find. I use organic, home-grown Meyer lemons, in season. If the lemons are pithy or dry, the pie won't be good.

You need pie crust for top and bottom.

2 lemons
2 c. sugar
4 eggs

Slice 2 lemons as thin as paper, rind and all. Place them in a bowl and pour 2 cups sugar over them. Mix well and let stand 2 hours or more. (Pick out the seeds.) Mix occasionally.

Then make pastry (mine is my mother's recipe, the kind in the red box . . .) and line a pie dish.

Beat 4 eggs together and pour over lemons. Fill unbaked pie shell with this and add top crust with small vents cut to let out steam.

Place in hot oven @ 450 for 15 minutes, and then 350 for 30 minutes (until "silver knife" inserted into custard comes out clean.)

I usually need to cover the edges of crust with strips of foil during those last 30 minutes to keep it from getting too brown. Cover *loosely*, to let it brown *enough*. Best to put a cookie sheet under because this pie will bubble and drip all over your oven.