

# Lime Cools The Sizzle Of Summer



**This luscious Key Lime Pie is the essence of easy. Once you've made the crust, just fill it and chill it.**

(NAPSA)—When you're wilting in the sun, lime's tanginess is an instant perk-me-up, whether it's in margaritas, mojitos, salsas or refreshing desserts.

One of the best varieties is Florida's famous Key lime, named for the islands where it is grown. Compared to green limes, this yellow-tinged citrus fruit is smaller, more flavorful and brighter tasting, adding zip to everything from fresh papaya salad to rich Key lime pie.

Oddly enough, those famous pies are usually enjoyed in restaurants because Key limes are hard to find in grocery stores. Fortunately that is changing, and now pie with great Key lime flavor is a breeze to make at home with a mix, ready for parties or a family treat.

This recipe makes a rich, delicious pie that captures the flavor of Key limes and tastes even better when served frozen. It's the essence of easy—all you do is press the crust into a pie plate and bake it. Then fill it and chill it.

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## Key Lime Pie

- 1 package Krusteaz Key Lime Bar Mix (1 pouch each complete crust and lime filling mix)**
- 2 cups heavy whipping cream**
- 1-2 drops green food color**

**Preheat oven to 350°F. Press full pouch of complete crust firmly into bottom of lightly greased 9-inch pie pan (no additional ingredients required). Bake 15 minutes.**

**Let cool completely. Place whipping cream, full pouch key lime filling mix and green food color in large bowl. Using an electric mixer, mix on high speed until mixture is thick or until stiff peaks form. Spoon filling into baked pie shell and chill 2-3 hours or overnight.**

**For firmer set, freeze several hours or overnight and serve frozen. Garnish with lime slices and whipped topping, if desired.**

*Makes 12 servings.*