

Atlantic Beach Pie

60 saltines
½ lb of butter, softened
3 TBS sugar
1 can sweetened condensed milk
4 egg yolks
½ cup lime juice
Fresh whipped cream
Coarse sea salt
Preheat oven to 350*.

Crush the saltines with your hands so they are very small pieces but not like dust. Add sugar and then knead in butter until crumbs hold together like dough. (This is fun.) Press into an 8" pie pan and chill for 15 minutes. Bake for 18 minutes or until crust colors a little.

While the crust is cooling, beat egg yolks into milk, then beat in citrus juice until completely mixed. I used less of the lime juice and added Riesling – probably 2 oz of each. Pour into shell and bake 16 minutes until filling has set. Chill completely before slicing. Serve with whipped cream and sprinkle a little sea salt on the top. Really. It happens that I used crumbled meringue cookies but you could use seasoned wine salt. We have some of that using our 2009 Pinot Noir and use on all kinds of foods.