

Desserts:
Deep South Lemon Pie

from *River Road Recipes...*
The Textbook of Louisiana Cuisine

INGREDIENTS:

5 egg whites
2 tablespoons sugar
1 can condensed milk
1/2 cup lemon juice
1/2 teaspoon yellow food coloring
1 baked graham cracker crust

TO PREPARE:

Make graham cracker crust according to directions on graham cracker crumb box. Be sure to bake for eight minutes at 350 degrees. Let cool. Reserve 1/2 cup crumbs for pie topping. Grate one tablespoon lemon rind and sprinkle on crust. Let stand while filling is being made.

For filling, beat egg whites very stiff, adding sugar gradually. Mix in a separate bowl condensed milk, lemon juice and food coloring. When this is mixed well, fold into stiffly beaten egg whites. Pour mixture into graham crust, sprinkle with 1/2 cup graham crumbs. Keep refrigerated. This pie may also be frozen for future use.

SERVES 8

Copyright 1959 The Junior League of Baton Rouge, Inc. All rights reserved.

Visit [The Junior League of Baton Rouge](http://www.juniorleagueofbatonrouge.org) web site to purchase copies of *River Road Recipes* and other fine cookbooks, or call (504) 924-0298.

The Junior League of Baton Rouge, Inc. is an organization of women committed to promoting voluntarism, developing the potential of women and to improving the community through the effective action and leadership of trained volunteers. Its purpose is exclusively educational and charitable. All proceeds from League fundraising efforts, including from the sale of *River Road Recipes*, are returned to the community.