



LEMON CHESS PIE

CHEF ADAM MILLER, THE PALMS OF MT. PLEASANT

INGREDIENTS

CRUST

- 1 1/2 cups Graham Crumbs
- 1/4 lb. Butter, chilled and diced
- 3 Tbsp. cold Water
- 1 Lemon worth of Lemon Zest

FILLING

- 2 cups Sugar
- 3 Tbsp. Cornmeal
- 1/4 tsp. Salt
- 1/2 cup Butter, melted
- 1/4 cup Buttermilk
- 1 Vanilla Bean, scraped
- 4 Eggs, beaten

DIRECTIONS

CRUST

Using a food processor is the best to keep items away from heat of your hands; mix butter and graham together to form coarse meal.

Gradually add water as needed to form moist dough.

Roll into balls, wrap, and chill for a minimum of two hours.

Remove dough and roll out into round circle roughly 12 inches across.

Place dough into 9 inch pie shell, using weights or docking, bake shell off at 425F for 4-5 minutes or until golden. Remove and allow to chill

FILLING

Mix all ingredients together in a bowl until smooth.

Pour into cooled pie shell.

Bake off in 350F oven 45 minutes to an hour, or until slightly set. Note: If the edges of the crust start to darken, cover with foil to prevent burning.

Allow to cool completely at room temperature to allow to fully set. Or in your "Pie Chest