

Anthony's Lemon Meringue Pie

Adapted from Comfort Food

Ingredients:

1.5 cups graham cracker crumbs
3 tbsp melted butter
2 tbsp sugar
1/2 tsp salt

8 large eggs
2 cups sugar plus 2 tbsp sugar
1/4 cup cornstarch
1 cup fresh lemon juice
1/4 tsp salt
4 tbsp butter, cut into tablespoons
zest from 3 lemons
pinch cream of tartar

Directions:

Preheat oven to 350 degrees. Spray a 9" pie plate with baking spray.

In a medium bowl, stir together graham cracker crumbs, butter, sugar and salt until moistened. Firmly press into pie plate. Place pie plate on a sheet pan, and bake crust for 10 minutes. Remove from oven and let cool completely.

In a bowl, beat 3 eggs until well blended. Separate remaining 5 eggs, adding the yolks to the whole beaten eggs and putting the whites into the bowl of a stand mixer. Be careful to get no yolks in the egg whites.

Cover the whites and set aside at room temperature. Beat the yolks into the whole eggs.

In another bowl, whisk together 1.5 cups sugar with cornstarch and then whisk in beaten eggs, lemon juice and salt. Transfer to a heavy pan and place over medium heat. Let come to a full boil, whisking almost constantly. Reduce heat to low and let bubble for 30 seconds. Remove from heat and whisk in butter.

Strain through a fine sieve into a bowl. Stir in lemon zest, then pour into baked crust.

Add 2 tbsp sugar and a pinch of cream of tartar to egg whites, and whip on high speed until stiff, shiny peaks form. Top lemon curd with egg whites and swirl around with a rubber spatula to make peaks.

Bake until meringue is browned - about 5 minutes.

Transfer to a rack and let cool completely before serving.