



Lemon Ice Box Pie

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 8 Servings
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14 ea. Graham crackers, crushed = 1c.
 1/4 c. Sugar, granulated
 1/4 tsp. Salt
 3 oz. Butter, melted
 2 ea. Sweetened condensed milk
 1 1/4 c. Fresh lemon juice
 2 Tlb. Lemon zest, finely grated
 8 ea. Eggs, large, yolk only
 As needed: Whipped cream

Preparation Instructions:

1. Preheat oven to 325 degrees. In a food processor, pulse the graham crackers with the sugar and salt until finely ground but not powdery. Add the butter and pulse until the crumbs are evenly moistened, transfer to a 9 inch springform pan and press into the bottom and two thirds up the side. Set the pan on a rimmed baking sheet
2. In a medium bowl, whisk the condensed milk with the lemon juice. In another bowl, using a handheld mixer, beat the lemon zest with the egg yolks until pale. Beat in the condensed milk mixture until smooth. Pour the filling into the crust.
3. Bake the pie for 25 minutes, until the center jiggles slightly and the edges are set. Transfer the pan to a rack and let cool for 1 hour. Loosely cover the pan with plastic wrap and freeze the pie for at least 6 hours.
4. Wrap a warm, damp kitchen towel around the side of the springform pan to release the pie, remove the ring. Using a hot knife, slice the pie and transfer to plates. Garnish with whipped cream and serve.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Graham crackers	Nabisco	320304	14 ea.	\$1.60
Sugar, granulated	Domino	380424	1/4 c.	\$0.08
Salt	Katy's Kitchen	340620	1/4 tsp.	\$0.02
Butter	Grassland	000110	3 oz.	\$0.42
Sweetened condensed milk	Flying Horse	291000	2 ea.	\$3.54
Lemons, juiced	Fresh	096185	1 1/4 c.	\$2.46
Lemons, zest	Fresh	096185	2 Tlb.	\$0.00
Eggs, Large	Maines	092111	8 ea.	\$0.56
Whipped cream	Sommermaid	099961	As needed	\$2.21

Recipe Cost	\$10.89
Portion Cost	\$1.36

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$2.95	\$1.36	\$1.59	46.10%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.95	\$1.36	\$2.59	34.43%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$1.36	\$3.59	27.47%

