

I never visit Anna Henderson without asking her for at least one recipe. She gets my vote for the best cook in Norfolk, VA!

Margarita Pie

Crust:

1-½ cups pretzels, finely crushed
1-1/3 cups sugar
½ cup butter, melted

Mix well. Press into a 9" buttered pie plate or individual tart pans. Chill 1 hour.

Filling:

zest of one lime ½ cup fresh lime juice
14 oz. can sweetened condensed milk
3 tablespoon gold tequila
3 tablespoon triple sec
1 cup heavy cream, whipped

Combine first 5 ingredients, mix well. Fold in whipped cream. Pour into pie crust and chill 4 hours. Garnish with whipped cream, a pretzel and a mint leaf.

Beth's Tips:

- You can use purchased individual graham cracker crusts, although the salty pretzel crust is best. FRESH lime juice is essential.
- My Mom taught me to chill a small bowl and the beaters to make whipping cream faster. Real whipped cream makes a difference in this recipe.