

Tim Farmer's Country Kitchen

LEMON PIE

1 ½ cup water
1 cup sugar
4 tablespoons cornstarch
3 eggs separated
½ teaspoon salt
2 tablespoons butter
1/3 cup lemon juice
6 tablespoons sugar



Mix first three ingredients together and heat over double boiler until thick. Remove from heat. Separate eggs. To egg yolks, add salt butter and lemon juice and beat together. Add (water/sugar/cornstarch) mixture and continue mixing. Pour in prebaked pie crust. Add 6 tablespoons of sugar to the egg whites and beat until fluffy. Top pie with fluffy egg whites and brown under broiler for 2-3 minutes. Chill in fridge until ready to serve. Serve at room temp or cooler.

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