

Bacon Key Lime Pie

Servings: 12

INGREDIENTS

- 1 c graham cracker crumbs
- 2 oz Patuxent Farms® bourbon bacon, raw
- 1 oz Rykoff Sexton™ 100% Key lime juice
- 3 oz Rykoff Sexton Valencia orange juice
- 8 oz Patuxent Farms bourbon bacon, cooked
- 4 oz butter
- 2 oz light brown sugar
- 14 oz sweetened condensed milk
- 4 ea eggs

PREPARATION

Spray a 9 inch spring form pan with Optimax. Chop the bacon fine, reserving 1 tablespoon for garnish. Mix the bacon with the crumbs and brown sugar, and drizzle with melted butter, mix well. Press the mixture into the oiled pan, and refrigerate for 30 minutes. Separate the eggs and whisk the yolks with the condensed milk and lime juice

Pour this mixture into the pie crust and bake at 350°F for 12 minutes, until just set in the middle. Transfer the pie to a cooling rack and then freeze for at least 1 hour. Slice and serve with whipped cream topped with chopped bacon and drizzled with maple syrup.

