

# Tequila and Lime Pie – Comfort du Jour

This “tequila and lime” pie is obviously a riff on a margarita cocktail. It is bright and citrusy, sweet but tart, with refreshing lime juice plus two shots of tequila and a splash of orange liqueur. The crust, though similar in appearance to a graham cracker cheesecake base, is made from buttery crushed pretzels, a salty accent just like the one you’d expect on the rim of your margarita glass.

This warm-weather dessert is dedicated to Glenn Alexander and Oria, for the lively entertainment they have provided to us during the COVID pandemic. Look for their Friday night concert on Facebook Live!

## INGREDIENTS

### Crust:

1 stick (8 Tbsp.) salted butter, melted  
1 1/4 cups finely crushed salted pretzels\* (see notes)  
2 Tbsp. sugar

### Filling:

14 oz. can sweetened condensed milk  
1/3 cup freshly squeezed lime juice\*  
Zest of one lime\*  
2 oz. (4 Tbsp.) 1800 Silver tequila\*  
1 oz. (2 Tbsp.) Grand Marnier orange liqueur\*  
8 oz. heavy cream, whipped  
A drop or two of green food coloring (optional)

## \*NOTES

The measurement of pretzels is *after* crushing, so you will probably need to crush about 2 cups of loose pretzels to get this amount. Crumbs should be small and uniform, but not as fine as powder. If you have any leftover crumbs, you can use them to garnish.

Use a microplane to remove the zest of one lime before you juice them, and it’s best to use organic citrus anytime you will be eating a portion of the peel. Here’s a tip for getting the most juice out of your fresh limes: pierce them with a knife and microwave them on high for about 20 seconds. Cool, then roll under your hand on the counter before squeezing them.

This time around, I used 1800 Coconut, for a little extra tropical flavor. I have also used Cuervo gold tequila with excellent results, so use whatever brand is your favorite, but remember that with so many mixers, it is not necessary to use top-shelf tequila.

I use Grand Marnier in my margaritas, so I have also used it in my tequila and lime pie. Use triple sec if you prefer or if it is what you have on hand.

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## INSTRUCTIONS

1. Toss pretzel crumbs, sugar and melted butter together in a medium-sized bowl. Press into a 9" freezer-safe pie plate. Put this into the freezer for about 20 minutes to firm up while you make the filling.
2. In a large bowl, combine condensed milk, lime juice, tequila and triple sec. Stir in green food coloring (if using) and lime zest.
3. Use a silicone spatula to gently fold in the whipped cream.
4. Pour mixture into the chilled crust and chill or freeze until serving time. For a chilled pie, give it at least two hours in the fridge; for a frozen slice, freeze several hours, or preferably overnight.

## TO SERVE:

If you freeze the pie, place the pie plate in a shallow pan filled with about an inch of warm (not hot) water, but only for a minute or two until the buttery pretzel crust is loosened enough to slice and serve.

Top each slice with a dollop of additional whipped cream (spike it with Grand Marnier if you wish), a lime twist and leftover pretzel crumbs.