

## LEMON MERINGUE PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
327 cal	53 g	3 g	12 g	39 mg	317 mg	11 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
PIE CRUST		13 each	
SUGAR,GRANULATED	7 lbs	1 gal	
SALT	1-3/8 oz	2-1/3 tbs	
LEMON RIND,GRATED	2-1/2 oz	3/4 cup	
WATER	9-3/8 lbs	1 gal 1/2 qts	
CORNSTARCH	1-3/8 lbs	1 qts 1 cup	
WATER,COLD	2-1/3 lbs	1 qts 1/2 cup	
EGGS,WHOLE,FROZEN,BEATEN	1-5/8 lbs	3 cup	
BUTTER	12 oz	1-1/2 cup	
JUICE,LEMON	2-1/8 lbs	1 qts	
FOOD COLOR,YELLOW	<1/16th oz	2 drop	
MERINGUE	532 gm	7-1/2 unit	

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine sugar, salt, lemon rind, and water. Bring to a boil.
- 3 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture; cook at medium heat, stirring constantly until thick and clear.
- 4 Stir about 1 quart hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture, stirring constantly. Cook at medium heat; stirring frequently, until mixture returns to a boil. Remove from heat.
- 5 Add butter or margarine, lemon juice, and food coloring; stir until well blended. Cool slightly.
- 6 Pour 2-3/4 to 3 cups filling into each baked 9-inch pie shell.
- 7 Prepare 1 recipe Meringue, Recipe No. I 005 00 or I 005 01 per 100 portions. Spread 2-1/2 cups completely over warm filling, about 122 F., in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 8 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 9 Refrigerate until ready to serve.
- 10 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.