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# Margarita Pie III

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

## CRUST

**6 tablespoons pretzel crumbs**

**6 tablespoons vanilla wafer crumbs**

**3 tablespoons sugar**

**5 tablespoons butter or margarine, melted**

## FILLING

**1 envelope unflavored gelatin**

**1 teaspoon freshly grated lemon or lime peel**

**1/2 cup fresh lemon or lime juice**

**4 eggs, separated**

**1/2 cup sugar**

**1/4 teaspoon salt**

**5 tablespoons tequila**

**3 tablespoons citrus liqueur**

**1/2 cup sugar**

**1 lemon or lime, thinly sliced**

Soften the gelatin in a mixture of lemon or lime juice and peel.

In the top of a double boiler, beat the egg yolks well until very thick. Beat in 1/2 cup of sugar and the salt. Add the juice mixture. Stir constantly over boiling water for about 5 minutes until slightly thickened and the gelatin is thoroughly dissolved.

Immediately pour into a bowl. Mix in the tequila and liqueur. Chill until the mixture mounds slightly.

In a bowl, beat the egg whites until foamy. Gradually add the remaining sugar, continuing to beat until stiff peaks form. Fold into the cooked mixture. Spoon into the crust and sprinkle with the reserved crumbs.

Prepare the lemon or lime slices to form a "twist" by cutting just to the center of each and twisting. Garnish the edge of the pie with "twists".

Chill until firm.

(This pie is best when served on the same day that it is prepared. It is very tart and light. - especially good after Mexican food.)

Yield: 6 to 8 servings

## Dessert

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*Per Serving (excluding unknown items): 2340 Calories; 82g Fat (33.1% calories from fat); 34g Protein; 338g Carbohydrate; 1g Dietary Fiber; 1019mg Cholesterol; 1711mg Sodium. Exchanges: 3 Lean Meat; 14 Fat; 22 1/2 Other Carbohydrates.*