



## KEY LIME AND PISTACHIO NUT DIP

One of my favorite fishing holes is Islamorada Key, Florida. I enjoy fishing out of Bud and Mary's Marina. About two-thirds the distance from Bud & Mary's to my favorite sand box, Key West, is a small island called Sugarloaf Key. There is a restaurant on this island that has traditionally made some of the best key lime pie that I have ever tasted. It is pound-the-table and write-a-postcard-home good. My goal with this recipe was to capture the rich, creamy, tartness and sweetness of that memorable dessert in the form of a dip. Tweak the recipe with lime curd or condensed milk to your particular taste and memory of the best key lime pie that you've ever had and share.



*First light, Islamorada Key, Florida*

**5 ounces sharp white cheddar cheese**  
**4 ounces cream cheese**  
**1 package Sans Sucre brand key lime pie filling**  
**1 cup half & half milk**  
**Two 6 ounce cups of Yoplait brand custard style key lime pie yogurt (12 ounces)**  
**10 + tablespoons sweetened condensed milk**  
**2 fresh key limes**  
**½ cup pistachio nuts**  
**1 + tablespoons lime curd**



Grate white cheddar cheese in large food processor. Remove grated cheese from food processor and insert chopping blade. Replace grated cheese in food processor and add cream cheese in thumb-sized pinches. Add yogurt and blend for about 30 seconds.

Place pie filling in a food processor with chopping blade inserted. Add half & half milk and blend slowly for 1 minute. Blend medium for 2 minutes. Add pie mixture to cheese mixture and blend. Check as you blend. You wish to have a smooth creamy dip consistency that will hold on a thin cookie or wafer. Remove to medium-large mixing bowl. Add 10 tablespoons condensed milk to mixture and fold with rubber spatula

Quarter 1 lime. Squeeze juice into mixture and fold. Repeat with second lime. Take the second lime and slice into  $\frac{1}{4}$  inch pieces cut lengthwise. Place 2 or 3 pieces of sliced lime into small food processor and buzz on high speed until you have small ( $\frac{1}{4}$  Rice Crispy size) pieces. Repeat with the rest of the lime slices. This should produce about 2 -  $2\frac{1}{2}$  tablespoons of ground lime peel and pulp. Add ground lime to mixture and fold.

Place pistachio nuts in small food processor and buzz on high speed until nuts are approximately half of whole size. Add nuts to mixture and fold gently. To increase tartness, add lime curd 1 tablespoon at a time to reach desired taste. To make sweeter, add more condensed milk 1 tablespoon at a time to reach desired taste. Total preparation time is approximately 30-35 minutes.

Makes  $3\frac{1}{2}$  cups. Serve on graham crackers.