

# SAMSSites Recipes

## Honey Lemon Meringue Pie

*Somewhere on the Internet*

- 1 pie shell
- For the filling:?
- 1 cup honey?
- 1/4 cup arrowroot
- 1/8 teaspoon sea salt?
- 1 1/4 cups water?
- 6 large egg yolks?
- 1 tablespoon lemon zest?
- 1/2 cup fresh lemon juice from 2-3 lemons?
- 2 tablespoons unsalted butter
- For the meringue:?
- 1 tablespoon arrowroot?
- 1/4 teaspoon cream of tartar
- 1/3 cup honey?
- 4 large egg whites?
- 1/2 teaspoon vanilla

Whisk together honey, arrowroot, salt, and water in a large nonreactive saucepan. Simmer mixture over a medium heat, whisking occasionally until mixture begins to thicken. When the mixture begins to simmer, whisk in the egg yolks, one at a time. Whisk in zest, lemon juice, and then butter. Bring mixture to a simmer while whisking constantly and continue to simmer for 1 minute until mixture is very thick. Remove from heat. ??For meringue: Whisk 1 tablespoons arrowroot with 1/3 cup water in a small saucepan over medium heat until mixture begins to simmer and thickens. When mixture turns translucent, remove from heat. Set aside. Whisk honey and cream of tartar together in a small bowl. Beat egg whites and vanilla in a large mixing bowl until frothy. Whisk in honey mixture, 1 tablespoon at a time until incorporated. Add arrowroot mixture, 1 tablespoon at a time until meringue forms stiff peaks. Pour into baked pie shell (mixture should still be hot). Pour meringue on top and using a spatula, spread meringue out evenly on top of filling. Bake for 20 minutes until meringue is golden brown. Cool pie to room temperature and serve.

