**Margarita Pie**

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UT Culinary Institute, Community Cooking Classes

Serves 8

Ingredients:

Pretzel Crust:

3 cups salted pretzel sticks, about 4 ounces

3 tablespoons sugar

1 large egg white

1 tablespoon oil

1 tablespoon water

Filling:

1 (14 ounce) can nonfat sweetened condensed milk

¼ cup tequila

¼ cup frozen lime concentrate, thawed

2 tablespoons of salt

8 ounces Cool Whip, defrosted

Zest of 1 lime (plus more for garnish)

Small lime wedges for garnish

Instructions:

To make crust: Preheat oven to 350 degrees F. Lightly oil a 9-inch pie pan or coat it with nonstick spray.

Combine pretzels and sugar in a food processor and process until finely ground. Add egg white, oil and water and pulse until moistened. Press firmly into bottom and sides of prepared pan.

Bake crust for 10 minutes. Cool completely.

To make filling:

In a large bowl, whisk together condensed milk, lime concentrate, tequila, triple sec and salt until evenly combined. Fold in the Cool Whip and lime zest until just combined.

Pour filling into the prepared crust. Sprinkle more lime zest on top and garnish with small lime wedges.

Freeze until firm, about 4 hours.

Equipment list:

9 inch pie pan

Blender or food processor

Spatula

Large bowl

Whisk

Zester

Knife and cutting board