



If you'd come by our house for a cup of tea on Sunday I'd have offered you a piece of pie and if you didn't like marmalade you'd probably have said "no". Because it is Ohio lemon pie. I made it with Meyer lemons. And I didn't follow the instructions.

I was pretty excited when I found the Meyer lemons in the grocery store on Saturday. Lots of the recipes I see in magazines and on blogs that call for lemons specifically say "Meyer lemons" and I've never, ever seen them in person before. Ohio lemon pie (as found in the *Joy of Cooking*)

involves zesting and slicing lemons (after removing seeds and pith), mixing them with some sugar and a bit of salt, and leaving them overnight. The next day you beat some eggs, add them to the lemon mixture, pour it all into a pie shell, put a lid on it and slide the whole thing into the oven for an hour. It's a nice sweet-tart pie with a different sort of texture.

I was half way through slicing the last lemon before I remembered the zest-and-remove-pith part of the instructions. It would have been terrible to waste my lemons though so I placed my trust in the slightly-sweeter-and-with-less-pith-than-usual Meyers and finished the recipe. The lemon juice, sugar, salt mixture was much sweeter than usual and I hoped that it would balance out the bitterness of the pith once cooked. I was lucky and it (mostly) did. This pie has a little more bite to it than ones I've made previously but it is still very nice.

Especially with a dollop of whipped cream on top.



Meyer Lemon Pie

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