



Lemon Meringue Pie

1 can (14 ounces) coconut milk
1 ½ cups sugar
1/3 cup plus 1 Tbsp. cornstarch
3 egg yolks, slightly beaten
3 Tbsp. butter
½ tsp. grated lemon peel
½ cup lemon juice
1 9-inch baked pastry shell
Meringue (see meringue recipe)

Preheat oven to 400 degrees F. Mix coconut milk, sugar, and cornstarch in saucepan. Cook over medium heat, stirring constantly, until mixture thickens and begins to boil. Cook and stir 1 minute. Remove from heat; stir in butter, lemon peel, and lemon juice. Pour into baked pie shell. Spoon meringue on top of hot pie filling; spread over filling, carefully sealing meringue to edge of crust to prevent shrinking. Bake 10 minutes, until light brown. Cool on wire rack and then chill. *Compliments of Dr. Bruce Fife, N.D.*

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