

# LEMON CHESS PIE, PRESIDENT CLINTON'S FAVORITE

If you double this recipe, it will make enough for 3 pies.

## INGREDIENTS:

1 unbaked 9-inch, DEEP dish pie shell (Mrs. Smith's works well)  
2 cups sugar  
1/2 cup (1 stick) REAL butter (not margarine), softened, not melted  
5 large eggs  
1 cup whole milk  
1 1/2 Tbsp all purpose flour  
1 1/2 Tbsp fine cornmeal or corn flour  
1/4 cup fresh lemon juice (about 3 lemons)  
zest of 3 lemons

## DIRECTIONS:

1. Cream sugar and butter together.
2. Add eggs and milk and beat well.
3. Add flour, cornmeal, lemon juice and lemon zest.
4. Mix until thoroughly incorporated.
5. Pour into pie shell and bake at 350 degrees until done, 35-45 minutes, maybe a little more if you put the foil tent over the top to prevent burning - see **TIPS** below. I usually do that and bake until is just barely jiggles when shaken and that is about 50 - 60 minutes.
6. Allow to cool completely before serving and it is best to refrigerate it overnight to allow the pie to set up completely.

## TIPS:

I have tried other lemon chess pie recipes and I understand why President Clinton liked this particular one the best. I have made a couple of adjustments to the recipe, but it is essentially the same as the original version.

Corn meal can be difficult to find in the "fine" grind or flour varieties. If you can't find either, you can use corn meal, but you must sift it through a fine sieve first, otherwise, the larger pieces of corn feel like sand when you are eating it.

I have found that corn flour works well and the only one that makes it that I know of is Bob's Red Mill ([www.bobsredmill.com](http://www.bobsredmill.com)). This outfit makes all kinds of different grain-related products and can be found in the specialty or gourmet sections of most supermarkets and health food stores.

Check the pie around 20 minutes into the baking cycle. If the top starts to get too brown, loosely "tent" a sheet of Reynolds Non-Stick aluminum foil over the top for the rest of the baking cycle. I almost always have to do this. If you don't use non-stick foil, be sure to tent the sheet well, otherwise the foil will stick to the pie's top. Not a big deal, but doesn't make for a very nice presentation.

When using a store-bought deep pie shell, you will have a little mix left over, so don't worry, just fill the shell almost to the top. It will puff up a little when baking, then will settle back down. If you have one of those pie crust shield circles, make sure you use a 10" diameter one and not a 9" as the 9" will get baked into the batter and you'll tear the top of the pie when removing it after baking.

You might also want to bake this pie on a standard, not Air Bake cookie sheet or line the bottom of your oven as I have had a couple spill over a little bit on me.

Use a Microplane fine grater to zest the lemons. If you don't have one, get one - it'll be one of the best investments you make for your kitchen. Get at Bed, Bath, & Beyond or [microplane.com](http://microplane.com)

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