



# FROM ANDREA'S KITCHEN

## MARGARITA PIE

by Andrea Woodson

On a hot summer day, who doesn't like to bask in the sun by the pool, beach or lake, relaxing while enjoying an ice-cold cocktail? A friend shared this month's recipe with me years ago. It takes the refreshing lime margarita and turns it into a delicious frozen no-bake dessert. Over the years, I've changed a few things to get it just right for my family's taste. I love that you can add alcohol or leave it out depending on the occasion. I hope you get an opportunity to take the heat down a notch with this very cool dessert! Enjoy!

### INGREDIENTS

Crust:

- 1 cup of graham cracker crumbs (about 12 squares)
- 3 T. powdered sugar
- 1/4 cup of frozen margarita mix thawed

Filling:

- 1 pint or 2 cups vanilla ice cream softened
- 1 pint or 2 cups lime sherbet. (I buy the rainbow and scoop out the lime)
- 1/2 cup frozen margarita mix thawed
- 3 T. tequila
- 1 lime squeezed and zested

### PREPARATION

In a bowl combine graham crackers, powdered sugar and 1/4 cup of margarita mix until crush until crumbly. Press mixture firmly into 9-inch pie plate.

Next, mix lime sherbet, 1/2 cup margarita mix, and tequila (if desired) in a large bowl. Gently fold in ice cream, lime juice, and zest until combined. Spoon mixture onto the crust and spread evenly.

Freeze for 4 hours or until firm.

