

## Coconut Lime Crunch

### Crust:

3/4 c. brown sugar  
2 c. flour  
1 c. toasted coconut  
3/4 tsp. salt  
2/3 c. cold butter  
3 T. cold water

Mix brown sugar, flour, coconut, and salt. Cut in butter until crumbly. Mix in cold water with a fork. Mixture will be crumbly, but will hold together when squeezed (don't add extra water, or it won't be crunchy!). Press about two-thirds of the mixture in the bottom of a lightly greased 9x13 pan and bake at 375 for 15 minutes, or until lightly browned.

### Filling:

2 cans sweetened condensed milk  
6 large egg yolks  
1 c. lime juice  
1 T. lime zest

Beat together until smooth, then pour over hot crust. Sprinkle reserved crust mixture over top. Bake at 350 for about 8 minutes. Chill until ready to serve; serve with whipped cream.

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## Brazilian Limeade

... or an eight cup blender (more or less). If your blender is big enough, you can scale this up and use more limes.

2 1/2 - 3 limes  
2 1/2 C cold water  
1/2 C sugar  
1/2 C sweetened condensed milk (not evaporated milk)  
2 C ice

Wash the limes, cut off the ends, cut them into eighths and put them in the blender. Add water and sugar.

Pulse the blender several times until it just starts chopping the limes. You don't want to break them down too far or it will be bitter. Strain the pulp and rinds. It doesn't have to be too fine of a strainer.

Put the liquid back in the blender and add sweetened condensed milk and ice. Partially crushed works best, but if you have a powerful blender you can use whole cubes. Pulse the blender to further break up the ice, then run it until all the ice blended to slush.

Pour and enjoy.