

BUTTERMILK PIE

LIGHT AND LEMONY, buttermilk pie is a more refined version of the chess pie. Uncommon (and uncommonly simple), it's been on the menu at Hominy Grill since the first day and is one of our most popular desserts. A touch of nutmeg adds character.

- 6TABLESPOONS UNSALTED BUTTER,
ROOM TEMPERATURE
- 1CUP GRANULATED SUGAR
- 2EGGS, SEPARATED
- 3TABLESPOONS ALL-PURPOSE FLOUR
- 1TABLESPOON FRESH LEMON JUICE
- 1/2TEASPOON FRESHLY GRATED NUTMEG
- 1/4TEASPOON SALT
- 1CUP BUTTERMILK, ROOM TEMPERATURE
- 1BAKED 9-INCH DEEP-DISH PIE SHELL



Preheat oven to 350F.

In a medium bowl, combine butter and sugar until sugar is completely incorporated. Add egg yolks and mix well to combine. Add flour, lemon juice, nutmeg and salt. With the mixer running, slowly add buttermilk. Mix well and set aside.

In another bowl, whip egg whites until they form soft peaks. Pour a small amount of the buttermilk mixture into the whites. Fold gently to combine. Gently fold egg white mixture into remaining buttermilk mixture until just combined. Pour custard into baked pie shell.

Bake in the middle of the oven until filling is lightly browned and barely moves when the pie is jiggled, about 45 to 50 minutes. Cool on a rack and serve warm or at room temperature.

Serves 8