



Baked Cranberry Lemon Pie

Recipe and photo from Traeger.



Cookie CRUST:

4 oz GINGERSNAP COOKIES
1 cup PECANS
4 Tbsp UNSALTED BUTTER, MELTED
3 Tbsp LIGHT BROWN SUGAR

CRANBERRY LEMON FILLING:

1 (12 OZ) PACKAGE FRESH (OR FROZEN, THAWED CRANBERRIES, PLUS 4 OZ FOR SERVING)
2 1/2 cups GRANULATED SUGAR, DIVIDED
3 large EGGS
2 large EGG YOLKS
2 tsp LEMON ZEST, FINELY GRATED
1/2 cup FRESH LEMON JUICE
PINCH KOSHER SALT
3/4 CUP (1 1/2 STICKS) UNSALTED BUTTER, ROOM TEMPERATURE, CUT INTO PIECES
WHIPPED CREAM, FOR SERVING

Preparation

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 and preheat, lid closed, for 10 to 15 minutes. For the cookie crust: Pulse cookies in a food processor until very finely ground. Add pecans; pulse until finely ground. Add butter and brown sugar; pulse to combine. Transfer to a deep 9" pie dish. Using a measuring cup, press firmly onto bottom and up sides of dish. Bake until firm and slightly darkened in color, about 10-15 minutes. If crust slides down on the sides, gently press back up. Let cool. Increase the grill temperature to High and preheat, lid closed for 10 to 15 minutes. For the filling: Combine 12 oz cranberries, 1 cup granulated sugar, and 1/2 cup water in large saucepan and place directly on the grill grate. Cook until cranberries burst and most of the liquid evaporates, about 25-30 minutes. Let cool. Puree in a blender until very smooth. Cook puree, eggs, egg yolks, lemon zest, lemon juice, salt, and 1/2 cup sugar in a heat proof bowl set over a saucepan of simmering water (bowl should not touch the water). Stir with a rubber spatula and scrape down sides of the bowl often, until curd thickens and coats spatula, about 8-10 minutes. Let cool until just warm. Using an electric mixer on medium-high, beat the curd, adding butter a piece at a time and incorporating after each addition, until curd looks lighter in color and texture, about 5 minutes. Scrape mixture into the crust and chill until firm, about 2 hours. Toss remaining cranberries with sugar. Top pie with sugared cranberries and serve with whipped cream. Enjoy!

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West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872
East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872
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