

Lemon Chess Pie

For the pie:

- 1 ½ cups sugar
 - 4 teaspoons cornstarch
 - 2 teaspoons finely grated lemon peel
 - 4 eggs, room temperature
 - 1/3 cup fresh lemon juice
 - 5 tablespoons unsalted butter, melted and cooled
- 1 partially baked 9-inch pie shell

Directions:

Preheat oven to 325°F.

1. Combine sugar and cornstarch in large bowl and mix, pressing out any lumps.
2. Stir in lemon peel.
3. Beat in eggs one at a time.
4. Stir in lemon juice.
5. Blend in butter.
6. Pour filling into partially baked 9-inch pie shell.
7. Bake until puffed and golden brown, 50 – 60 minutes.
8. Cool to room temperature before using. (Filling will thicken, fall somewhat and acquire jellylike texture as it cools.)

Chess Pie – what does it mean & where did it originate?

There are several theories 1.) that *chess* is merely *chest* with the *t* dropped as so often happens when southerners speak. Chess pies were indeed the chest or keeping pies of plantation days, pies so sugary they didn't have to be kept in the ice house like ordinary custard pies. 2.) Some food historians insist that chess is merely corruption of cheese, which the English call their rich-as-all-get-out lemon curd; the filling of a lemon chess pie closely resembles lemon cheese. 3.) The origin of the name chess pie may have come from the term "pie chest", another name for a pie safe.