

# TIM FARMER'S COUNTRY KITCHEN

## LEMON PIE

*1 pie shell, uncooked  
1 lemon, seeds removed  
1 stick butter, melted  
1 cup sugar  
4 eggs*

Place lemon (skin and all, seeds removed) in food processor or blender and blend until smooth. Slowly add butter to processor until smooth. Add sugar and 4 eggs while blending and blend until smooth. Pour in pie shell and cook in oven, 350 degrees for 45 minutes.

