# Lemon Chess Pie

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One of our newest team members is Jennifer. She has a passion for connecting people through food with her writing. From our family to yours, we would like to share some of her ideas for connecting with each other during a not so traditional Thanksgiving, and her grandmother's Lemon Chess Pie.

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Holidays are about being with the ones you love and care about. It is all about the hugs, the little ones running around playing, sitting across the dinner table from one another, and laughing about all the little things that have happened since you have last seen each other. For good yet sad reason, years and years of family traditions are being disrupted this year. That is why it is more important than ever to find different ways to connect with each other safely, so no one feels alone this Thanksgiving. Here are just a few ideas –

- Have Thanksgiving separately but connect via a video chat while enjoying your meal. There are plenty of apps, and you are still together and sharing the conversation even though you cannot physically be there with them. Seeing live smiles are always fun, even if through a computer.
- Prepare a special food gift for someone you care about that you know will not be able to be with their family, or even for a family in need. You can safely place it on their front doorstep for them to take inside. This

could be cookies, cakes, full savory meals, etc.  The sky is the limit with this one!

- Arrange a time for you to visit your loved ones from a distance. Both of you bundle up, and one can stand in their doorframe or front porch, and you can stand at a distance in the yard.  Everyone needs to feel that personal connection, even if you get a little chilly in the process.
- Remember that a phone call never hurt anyone. In a day and age where we rely on texting more than hearing someone's voice, pick up the phone and call.  It may be the warmth someone needs to hear that day.

It can also be about connecting with loved ones that are no longer with us.  While growing up, I remember my grandmother always making a Lemon Chess Pie for Thanksgiving.  Her version is truly Southern with the touch of cornmeal in it.  It was our tradition, and it is still a delicious pie recipe every time I make it.  Whenever I want to feel that connection to her at Thanksgiving, I am finding this recipe in her cookbook and getting to work in the kitchen.  I hope you enjoy it as much as I do.

May your Thanksgiving be a safe one, full of love, and loaded with delicious food (and this pie)!

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**Lemon Chess Pie**

**Ingredients**

- 2 cups of sugar
- 1 tablespoon of plain flour
- 1 tablespoon of plain corn meal
- 1/4 cup of butter, melted
- 1/4 cup of milk
- 1/4 cup of lemon juice
- 4 eggs
- 9″ deep dish pie crust

**Directions:**

- Preheat oven to 350 degrees.
- Mix sugar, flour, and corn meal in a bowl.
- Add eggs, butter, milk, and lemon juice, and beat until smooth and thoroughly blended.
- Pour into a 9” pastry lined pan.
- Bake for 35 to 40 minutes or until the top is golden brown.
- Serve warm.

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