



## . LEMON CHESS PIE\*

(Provided by **Mrs. Lynn Pope** at the request of The Pickett Society members)

One type of delectable homemade pie served by Lynn Pope at General and Mrs. Picketts' 140<sup>th</sup> wedding anniversary celebration was lemon chess. Those who sampled those lemon pies asked that we publish the recipe as a public service to our readers. Here is how you can make the best lemon chess pie on earth:

### Regular Pie Recipe is for 3 Pies

4-1/2 cups sugar  
1/4 cup flour  
3/4 cup melted margarine  
9 eggs  
Grated rind from 3 lemons  
3/4 cup lemon juice  
Mix flour and sugar slightly.

### Sugar Free Recipe is for 2 Pies

2 oz. Equal or 26 individual packets  
1/4 cup flour  
3/4 cup melted margarine  
9 eggs  
Grated rind from 3 lemons  
3/4 cup lemon juice

Cream flour and sugar with margarine.

Add eggs, lemon rind and lemon juice. Mix well.

Pour mixture into 3 (2 if sugar free recipe is used) unbaked pie shells. Bake at 325° for approximately 35 minutes or until knife comes out clean. (Hint – Lynn thinks the secret is in the lemon rinds, so don't skimp.)

**\*Southernism** - This pie has always been a favorite with Southerners, but no one seems to know exactly where it got its name. It is believed that at first it was called jelly pie or Jefferson Davis pie, and later became known as chess pie because of the pie chest in which it was typically stored. In any event, we probably have chess pie to thank for the eventual creation of the even more popular pecan pie.