

An Eclectic Southwestern Eatery & Tequila Bar

Historic Cabbagetown/Grant Park

242 Boulevard SE

Reservations Recommended

404.588.0006 www.agaverestaurant.com



agave



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menu include petite filet mignon and lobster tail. The beef arrives grilled to a perfect medium, just as ordered, so there's no need to send it back to the kitchen for modification. The lobster tail provides a generous portion of dense meat.

A side of creamed spinach is so generous that we ask for our leftovers to be boxed up, as it's too good to leave behind.

We debate about dessert but opt to try the Key lime pie, which turns out to be a good decision. The crust consists of crushed macadamia nuts, graham cracker crumbs and

toasted coconut. The thick filling is a balance of sour and sweet.

While the atmosphere is impressive and the food divine, a dining experience can be judged on several fronts. Unfortunately, on this particular night, the service has a disappointment. After Jonathan introduced the menu and took our order, he seemed to disappear. A parade of other servers delivered food and filled water glasses, but with long delays in between. If the service quality ramps up, Ray's on the River will live up to the expectations set by the décor and the food. **SP**



Macadamia-nut crusted Key lime pie

RAY'S ON THE RIVER'S MACADAMIA-NUT CRUSTED KEY LIME PIE

CRUST INGREDIENTS

3 cups	Graham cracker crumbs
1-1/2 cups	Whole macadamia nuts
2 cups	Granulated sugar
4 oz	Toasted coconut
pinch	Salt
4 oz	Butter, melted

FILLING INGREDIENTS

1/2 cup & 2 tbsp	Key lime juice
6 oz	Granulated sugar
1 1/2 tsp	Powdered gelatin
16 oz	Sweetened condensed milk
12 oz	Heavy whipping cream

TO MAKE THE CRUST:

Preheat oven to 325 degrees F. Finely grind the macadamia nuts in a food processor. In a stainless-steel bowl, add the nuts, the graham crumbs, the sugar, coconut, and salt. Mix well. Add the melted butter. Press into a 10-inch pie pan. Place in the oven and bake for approximately 10 minutes,

until it turns a light brown. Remove and cool to room temperature.

TO MAKE THE FILLING AND ASSEMBLE THE PIE:

In a small bowl, place the 2 tablespoons of key lime juice and the gelatin, stir and let the gelatin soften. Set aside. In a small saucepan place the rest of the key lime juice, and sugar. Place on medium heat and bring the mixture to a light simmer. Stir well, until the sugar is dissolved. Remove from the heat and combine with the gelatin mixture and mix well. Add the condensed milk, mix well, and cool in the refrigerator.

In a mixer, whip the cream to stiff peaks. Fold the whipped cream into the key lime mix, and fold gently until well combined.

Fill the crust to the top with the key lime mix, cover lightly and place in the freezer. Freeze overnight. To serve, remove the pie 1 hour before serving. Cut into 8 slices and return to the refrigerator until ready to serve. Garnish with a slice of lime and fresh raspberries.