



Deep-dish Key lime pie from Icebox Café.

LIFE OF PIE

FINALLY, A FOOD HOLIDAY MIAMIANS CAN GET BEHIND: SEPTEMBER 23 IS **NATIONAL KEY LIME PIE DAY**. CELEBRATE FLORIDA'S OFFICIAL VARIETY WITH A SLICE OF SOME OF THE BEST.

BY CARLA TORRES

BLUE COLLAR

You'd never guess who's behind the Key lime pie at this neighborhood joint: Meghan Perkins, the wife of *Cocaine Cowboys*' Billy Corben. One sliver will have you hooked. 6730 Biscayne Blvd., Miami, 305-756-0366; bluecollarmiami.com

BLUE HEAVEN

True to its name, this Key West restaurant is worth the trek. So coveted is its Key lime pie, in fact, that Oprah paid \$500 to have the sky-high meringue-topped confection

shipped directly to her. 729 Thomas St., Key West, 305-296-8666; blueheavenkw.com

THE DUTCH

When pie whisperer Josh Gripper's salted lime masterpiece—which takes the classic to the next level with its tangy passion fruit sauce, toasted coconut, and coconut ice cream—isn't on the menu, dessert cries are heard. That won't happen during all of September. 2201 Collins Ave., Miami Beach, 305-938-3111; thedutchmiami.com

FIREMAN DEREK'S

This fireman-turned-baker on his days off has been perfecting his Key lime pie recipe for 20 years and goes through 1,000 pounds of Key limes a month in order to satisfy Miami's sweet-yet-tart tooth. 2818 N. Miami Ave., Miami, 786-703-3623; firemanderekspies.com

ICEBOX CAFÉ

Ever had a deep-dish Key lime pie? Not unless you've had the Key lime-custard-filled graham-cracker crust creation at Icebox that's just the right balance

between creamy and brittle. 1855 Purdy Ave., Miami Beach, 305-538-8448; iceboxcafe.com

JOE'S STONE CRAB

The Miami Beach institution doesn't open for its 103rd season till mid-October, but mark your calendar because you'll want to have the award-winning pie every day for the six months it's open. 11 Washington Ave., Miami Beach, 305-673-0365; joesstonecrab.com

KUSH

This labor of love, baked fresh every morning,

features local Key limes squeezed by hand and a classic crunchy and buttery graham crust with a pecan twist, made from scratch. 2003 N. Miami Ave., Miami, 305-576-4500; kushwynwood.com

LURE FISHBAR

It took Josh Capon and his team 120 days and lots of research and development (as in traveling to the Keys and tasting and dissecting every Key lime pie on the strip) to create the perfect recipe. 1601 Collins Ave., Miami Beach, 305-695-4550; lurefishbar.com ■