Citrus fruits seem to radiate happiness with their eye-popping colors and mouth-watering flavors. Whether incredibly sweet or pucker producing tangy, these juicy fruits don’t shy away from making their presence known. Thankfully! So many of the foods we love incorporate citrus flavors and the world would be duller without them. Case in point: the Key Lime Pie.

Coconut cream is luscious, apple pies comfort, and pumpkin pie makes a timely treat, but if you’re looking for a blast of flavor at your holiday dessert table you’ll opt for key lime pie. The refreshing and light taste is welcomed even after eating a rich meal. A few bites ease your fullness and snaps you out of the dull state you were drifting into, making you feel a bit more energized.

Key limes are a treat for the senses. If you’re unfamiliar with them, key limes differ from the more common Persian lime. Key limes are smaller—about the size of a golf ball—and have a distinctive aroma and unique flavor compared to the Persian Lime. Key limes have more acid, which makes them more tart and aromatic. And yes, Key Lime Pie is named after the Florida Keys where the pie originated.

Whether you’re making a snack, meal, or dessert, the next time you want to make something vibrant, look to citrus fruits to liven up your menu. Try this recipe for Key Lime Popcorn Clusters courtesy of the Popcorn Board.

**Key Lime Popcorn Clusters**

*Makes: about 32 clusters*

**Ingredients:**
- 8 cups popped popcorn
- 4 whole graham crackers, finely chopped
- 1 jar (7 ½ ounces) marshmallow crème
- ¼ cup butter or margarine
- 2 tablespoon grated lime peel
- 1 tablespoon key lime (or traditional lime) juice

**Directions:**
1. Line 9-inch square pan with foil.
2. Combine popcorn and all but 2 tablespoon of graham cracker pieces in large bowl.
3. Microwave marshmallow crème and butter in large glass bowl on HIGH for 1 minute. Stir until butter is melted. Stir in lime peel and lime juice.
4. Pour marshmallow mixture over popcorn, mixing thoroughly.
5. Using damp hand, firmly press mixture into prepared pan. Sprinkle with reserved 2 tablespoons graham cracker pieces. Refrigerate 2 hours until firm.

For more simple and tasty popcorn recipes, visit www.popcorn.org