

# Jello Dessert

## Ingredients

- 1 large package strawberry Jell-O
- 2 cups boiling water
- 1 1/2 cups cold water
- 1 large can (14 oz) evaporated milk, chilled until still but not frozen
- 3/4 cup sugar
- Juice of 1 1/2 lemons
- Grated (fine) rind of 1 1/2 lemons
- 12-15 graham crackers, crushed fine

## Instructions

1. Dissolve the strawberry Jell-O in 2 cups boiling water. Add 1 1/2 cups cold water. Let set until clabbery (partially gelled).
2. Chill the evaporated milk until very cold but not frozen, so it will whip. Whip until stiff, then add the sugar and the juice and grated rind of 1 1/2 lemons.
3. Whip the partially set Jell-O until foamy, then fold in the whipped milk mixture.
4. Crush the graham crackers until fine. Sprinkle half of the cracker crumbs into a 10x14 pan.
5. Pour the Jell-O mixture over the crumb layer, then sprinkle the remaining cracker crumbs over the top.
6. Chill overnight or longer before serving.

## Editor's Notes

- **"clabbery"** - a period term meaning partially set or thickened, used to describe Jell-O at the soft-gel stage, similar to a loose pudding consistency. Equivalent to "slightly thickened" or "syrupey" in modern recipe language.

#### JELLO DESSERT

Dissolve 1 large package strawberry jello in 2 cups boiling water, add  $1\frac{1}{2}$  cups cold water. Let set until clabbery.

Chill 1 large can (14 oz) evaporated milk chilled until still, but not frozen, so it will whip. Whip until stiff and then add  $\frac{3}{4}$  cup sugar and juice and grated (fine) rind of  $1\frac{1}{2}$  lemons.

Whip jello until foamy and then fold in milk mixture. Crush until fine 12-15 graham crackers. Sprinkle  $\frac{1}{2}$  of the cracker crumbs in 10x14 pan. Pour in jello mixture and sprinkle remaining cracker crumbs over top. Chill over nite or longer.

