

Rhubarb Dessert

Ingredients

Filling

- 4 cups rhubarb, chopped
- 2 cups sugar
- 1 pkg strawberry Jello (3 oz), dry
- 20 large marshmallows

Topping

- 1 pkg Dream Whip, prepared according to package directions

Crust

- 1 graham cracker crust (9 inch, pre-baked or store-bought)

Instructions

1. Combine chopped rhubarb and sugar in a heavy saucepan.
2. Cook over medium heat, stirring occasionally, until rhubarb breaks down completely into a soft mush and releases its liquid - approximately 15 to 20 minutes.
3. Remove from heat. Add dry strawberry Jello and marshmallows; stir until both are fully dissolved and incorporated.
4. Return to low heat and cook, stirring constantly, until mixture begins to thicken and congeal slightly.
5. Remove from heat and cool to room temperature.
6. Prepare Dream Whip according to package directions.
7. Fold prepared Dream Whip into the cooled rhubarb mixture until light and evenly combined.
8. Pour into graham cracker crust.
9. Refrigerate until fully set - at least 3 to 4 hours or overnight.

Rhubarb Dessert

4 C rhubarb & 2 C. sugar and
cook to a mush. Remove from
stove and add pkg. strawberry
jello, & 20 large marshmallows.
(stir) and put on stove until ^{kn} -
till it congeals stir constantly
cool & fold in 1 pkg of cream
whip, and put on graham
cracker crust.