

Grasshopper Pie

Ingredients

- 1 9-inch Chocolate Cookie Crumb Crust (see recipe below)
- 3 cups miniature marshmallows
- 2/3 cup half and half or evaporated milk
- 3 Tbsp white creme de cacao
- 1/4 cup green creme de menthe
- 1 cup cream, whipped
- 2 Tbsp chocolate cookie crumbs
- 1 dark milk chocolate candy bar

Instructions

1. In a 2-quart casserole dish combine marshmallows and cream.
2. Heat 2 to 2 1/2 minutes on high until marshmallows puff. Blend.
3. Chill mixture 20 to 25 minutes until thickened but not set.
4. Add creme de cacao and creme de menthe, stirring well.
5. Fold in whipped cream and pour into pre-baked Chocolate Crumb Crust.
6. Top with shavings from candy bar and cookie crumbs.
7. Chill 4 to 5 hours or until set. This pie can be frozen.

Chocolate Crumb Crust

Ingredients

- 1 1/2 cups crushed chocolate cookie crumbs
- 2 Tbsp sugar
- 1/4 cup butter or margarine

Instructions

1. Combine cookie crumbs and sugar; remove 2 Tbsp for garnish.
2. Melt butter in a 9-inch pie pan for 30 to 40 seconds on high.
3. Add cookie crumbs and sugar; blend together.
4. Press evenly into sides and on bottom of dish.
5. Heat 1 minute on medium high to set.

CHOCOLATE CRUMB CRUST

- 1½ cups crushed chocolate cookie crumbs
- 2 tablespoons sugar
- ¼ cup butter or margarine

Combine cookie crumbs and sugar; remove 2 tablespoons for garnish. Melt butter in a 9-inch pie pan for 30 to 40 seconds on high. Add cookie crumbs and sugar, blend together. Press evenly into sides and on bottom of dish. Heat 1 minute on medium high to set.

GRASSHOPPER PIE

- 3 cups miniature marshmallows
- ⅔ cup half and half or evaporated milk

- 3 tablespoons white creme de cacao

- ¼ cup green creme de menthe
- 1 cup cream, whipped
- 2 tablespoons chocolate cookie crumbs

- 1 dark milk chocolate candy bar
- 1 9-inch chocolate cookie crumb crust (see recipe below)

In a 2-quart casserole dish combine marshmallows and cream. Heat 2 to 2½ minutes on high until marshmallows puff. Blend. Chill mixture 20 to 25 minutes until thickened but not set. Add creme de cacao and creme de menthe, stirring well. Fold in whipped cream and pour into pre-baked Chocolate Crumb Crust. Top with shavings from candy bar and cookie crumbs. Chill 4 to 5 hours or until set. This pie can be frozen.

