

Jello Dessert

Ingredients

- 1 large package strawberry jello
- 2 cups boiling water
- 1 1/2 cups cold water
- 1 large can (14 oz) evaporated milk
- 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 1 large package of strawberry jello in 2 cups boiling water; add 1 1/2 cups cold water. Let set until clabbery (partially set and thickened).
2. Chill the 14 oz can of evaporated milk until very cold but not frozen, so it will whip. Whip until stiff.
3. Add 3/4 cup sugar and the juice and finely grated rind of 1 1/2 lemons to the whipped evaporated milk mixture.
4. Whip the partially set jello until foamy, then fold in the milk mixture.
5. Crush 12-15 graham crackers until fine. Sprinkle half of the cracker crumbs into a 10x14 pan.
6. Pour the jello mixture over the crumbs and sprinkle the remaining cracker crumbs over the top.
7. Chill overnight or longer before serving.

Editor's Notes

- ***"clabbery"*** - a period term meaning partially set or thickened to a clabber-like consistency; the jello should be set enough to be foamy when whipped but not fully firm.

JELLO DESSERT

Dissolve 1 large package of 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 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.

