

Although this recipe is not Irish the colour is perfect for an Irish meals dessert! One could exchange the creme de menthe for Irish Whiskey and add green food colouring but the mint flavour with the chocolate is better!

GRASSHOPPER PIE

Base

1 1/3 cups chocolate crumbs

1/4 c sugar

1/3 c butter – melt

Combine sugar and crumbs and mix into melted butter. Press into a springform pan. Chill.

Filling

30 large marshmallows

1/2 c milk

3 oz crème de menthe

1 cup whipping cream – whipped

Melt marshmallows in milk in the top of a double boiler. Add crème de menthe and pour/scrape into a bowl. Chill slightly. Whip cream and fold into marshmallow mixture. Pour into filling.

Can be frozen for ages or chill several hours before serving. Decorate as desired.

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