

Lemon Chocolate Dessert

(Grandma Koellermeier)

1 - 14.5 ounce can evaporated milk

1 - 3 ounce package lemon jello

3/4 cup sugar

1 1/2 cup boiling water

3 tablespoons lemon juice

1 tablespoon grated lemon rind

1 package Nabisco Famous Brand chocolate wafers

1/4 cup butter or margarine

Chill milk in refrigerator at least 24 hour (the longer the better, and faster for whipping).

Mix gelatin and sugar. Dissolve in boiling water. Chill until almost set. Stir in lemon rind and juice. Chop cookies in food processor and add butter. Press into a 9 x 13 x2 pan. (save 1 tablespoon crumbs without butter for topping).

In a large (LARGE) bowl, whip milk (by itself) until it resembles a cloud - or - soft to firm whipped cream. Drizzle in the gelatin mix and continue to whip - about 2 minutes.

Pour lemon mixture into pan. Sprinkle with remaining crumbs. Refrigerate until serving time. serves 8 - 12 .You can also garnish with mint sprigs and marachino cherry pieces.