Grasshopper Pie

Description

yesterday I was craving something minty, fresh, and cold. I was fresh out of vanilla ice cream, so I decided to whip up a Grasshopper Pie, circa…well, I can't exactly say from what era Grasshopper Pies originally hail. So I'm just gonna go out on a limb and assign it to the seventies. It's the decade responsible for most of my favorite foods.

Summary

Yield: 12
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Ingredients

- 16 Oreo cookies
- 2 tbsp butter
- 1 jar of Marshmallow fluff
- 2/3 cup half & half
- 2 tbsp Creme De Menthe Liqueur - more to taste
- 2 tbsp Creme De Cacao Liqueur
- few drops of green food coloring
- 1 cup heavy cream

Instructions

Throw the cookies and melted butter into a food processor and pulverize (or, if you have some aggressions or energy to expend, you can crush them in a large Ziploc bag.)

Pour into a pie pan and press into the bottom and up the sides of the pan. Set aside.

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Heat marshmallows and half-and-half in a saucepan over low heat, stirring constantly.

As soon as it's all melted and combined, place saucepan in a bowl of ice to cool down quickly. (Stirring occasionally will hasten this process.)

Once cool, add creme de menthe and creme de cacao. Taste and add more creme de menthe if needed.

Add one to two drops green food coloring (optional!)

In a mixing bowl, beat whipping cream until stiff.

Pour cold marshmallow mixture into the whipped cream and fold together gently

Pour filling into chocolate crust (note: you might have a good 1/2 cup filling left over, depending on the size of your pie pan!)

Sprinkle extra chocolate crumbs over the top.

Place pie in the freezer and freeze until very firm, at least two hours.

Remove from freezer ten minutes or so before you want to slice and serve.