# Grasshopper Pie II 

Mrs. D. H. Garland - Houston, TX
River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 8

14 chocolate Oreo cookies
2 tablespoons margarine, melted
24 marshmallows
1/2 cup milk
dash salt
4 tablespoons green creme de menthe
2 tablespoons white creme de cocoa
1/2 pint whipping cream, whipped
grated bitter chocolate

Crush the cookies. Mix with the melted margarine. Press into an eight-inch pie plate.

In a heavy pot, melt the marshmallows over very low heat. Add the salt. Remove from the heat and let cool.

Stir in the creme de menthe and creme de cocoa. Fold in the whipped cream. Pour into the prepared pie shell. Sprinkle the bitter chocolate on the top.

Place the pie in the freezer.
When ready to serve, serve the pie frozen. (This pie will keep frozen for a long time.)

Per Serving (excluding unknown items): 206 Calories; 14 g Fat (61.1\% calories from fat); 2 g Protein; 19g Carbohydrate; 0 g Dietary Fiber; 43mg Cholesterol; 62 mg Sodium. Exchanges: 0 NonFat Milk; 3 Fat; 1 Other Carbohydrates.

| Calories (kcal): | 206 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 61.1\% | Vitamin B12 (mcg): | . 1 mcg |
| \% Calories from Carbohydrates: | 36.1\% | Thiamin B1 (mg): | trace |
| \% Calories from Protein: | 2.8\% | Riboflavin B2 (mg): | 1mg |
| Total Fat (g): | 14 g | Folacin (mcg): | 2 mcg |
| Saturated Fat (g): | 8 g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 5 g | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | 1 g | Alcohol (kcal): | 0 |


| Cholesterol (mg): | 43 mg | \% Dafina. | $\bigcirc \mathrm{n} \%$ |
| :---: | :---: | :---: | :---: |
| Carbohydrate (g): | 19g | Food Exchanges |  |
| Dietary Fiber (g): | 0 g | Food Exchanges |  |
| Protein (g): | 2 g | Grain (Starch): | 0 |
| Sodium (mg): | 62 mg | Lean Meat: | 0 |
| Potassium (mg): | 48 mg | Vegetable: | 0 |
| Calcium (mg): | 42 mg | Fruit: | 0 |
| Iron (mg): | trace | Non-Fat Milk: | 0 |
| Zinc (mg): | trace | Fat: | 3 |
| Vitamin C (mg): | trace | Other Carbohydrates: | 1 |
| Vitamin A (i.u.): | 583IU |  |  |
| Vitamin A (r.e.): | 159 1/2RE |  |  |

Nutrition Facts
Servings per Recipe: 8
Amount Per Serving

| Calories 206 |  | Calories from Fat: 126 |
| :---: | :---: | :---: |
|  |  | \% Daily Values* |
| Total Fat 14 g |  | 22\% |
| Saturated Fat 8g |  | 38\% |
| Cholesterol 43mg |  | 14\% |
| Sodium 62 mg |  | 3\% |
| Total Carbohydrates | 19g | 6\% |
| Dietary Fiber 0 g |  | 0\% |
| Protein 2g |  |  |
| Vitamin A |  | 12\% |
| Vitamin C |  | 1\% |
| Calcium |  | 4\% |
| Iron |  | 0\% |

* Percent Daily Values are based on a 2000 calorie diet.

