

The old adage that “life is short, eat dessert first” may have been invented with this type of smooth concoction in mind.

Over the years, several ice cream pies have been featured on Schuler’s menus, including Peppermint Ribbon Pie and Wine Pie (with raisins). The favorite ice cream pie may well have been Grasshopper pie, however- a dessert with an intriguing name, a vibrant color, and an unforgettable taste.

Rarely found on restaurant menus, Grasshopper Pie is a chilled minty green pie with an chocolate cookie crust, and will please diners of all ages.

The recipe for Grasshopper Pie is 100% grasshopper-free. It does use chocolate sandwich cookies, as well as crème de menthe. The result is certain to satisfy you palate, and it also is one of the world’s loveliest desserts.

The combination of a sweet tooth and unbounded curiosity is dangerous indeed, which may be why so many generations of Schuler’s guest have fond memories of this dessert.

### **Grasshopper Pie**

2 cups	chocolate sandwich cookie crumbs (such as Oreo’s™)
¾ stick	unsalted butter, melted
1/3 cup	milk
1/3 pound	miniature marshmallows
1 ½ ounce	green crème de menthe
1 ½ ounce	white crème de cocoa
1 1/3 cup	whipping cream
	Chocolate sauce

1. Preheat oven to 350°.
2. Stir Oreo crumbs and butter together until ingredients are moist. Press into the bottom of a 9-inch pie pan. Bake for 12 minutes. Cool to room temperature.
3. In a double boiler, heat milk and the marshmallows until melted. Set aside to cool.
4. Whip the cream. Add the crème de menthe and the crème de cocoa and continue to whip until stiff. Fold the whipped cream into the cooled marshmallows mixture and pour into the crust. Freeze for at least 2 hours.
5. Put chocolate sauce on a plate and place a piece of the pie on top of the sauce. Garnish with a little whipped cream and a strawberry.