

Lime Jello and Topping

Lime Jello

- 1 small package lime jello
- 1 cup boiling water
- 1 small package cream cheese
- ½ cup evaporated milk
- 1 Tbsp. pecans (broken)
- 1 small can crushed pineapple, drained. Save the juice.

Mix water with jello and let cool. Blend cream cheese and evaporated milk. Mix with cooled jello. Add pineapple and pecans. Chill. This recipe may be doubled.

Dressing

- 2 Tbsp melted butter
- 2 Tbsp sifted flour
- ½ cup plus 2 Tbsp sugar
- 1 ¾ cups pineapple juice. Add a portion of 1 small can of pineapple juice to get the amount needed.
- 2 eggs (whip the eggs before adding)
- 1/8 tsp salt
- 1 cup whipping cream

On medium heat, blend the melted butter and flour. Add the sugar and blend. Add the pineapple juice, eggs and salt. Blend. Bring to a boil stirring constantly until thickened. Chill the custard. Whip the whipping cream and stir into the chilled custard. The jello and custard can be made the day before and the shipping cream added the day of serving.