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Mom's Red Kitchen

Lemon Bisque

1 pkg. lemon Jell-o
1 cup hot water
1/4 cup corn starch
juice of 1 lemon (3 tablespoons)
2 cups crushed graham crackers
2 tablespoons powdered sugar
4 ounces melted butter
8 ounces cream cheese
1 cup sugar
2 tsp. vanilla
13 oz. can cold evaporated milk

1. Dissolve Jell-o in hot water, add lemon juice. Set aside to cool.
2. Combine cracker crumbs, powdered sugar, and butter. Mix well. Save 1/2 cup crumbs for the topping. Press cracker crumb mixture into a 9"X13" pan, firm and even. Refrigerate while preparing filling.
3. Warm cheese to room temperature until soft. Add sugar and vanilla. Cream well. Pour milk in a cold bowl and whip until stiff.
4. Add gelatin mixture. Whip mixture together, then add cheese mixture. Whip until well mixed. Spread over graham cracker crust. Refrigerate overnight or 3 to 4 hours.

Please visit again soon!

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