



Luck O' The Irish Cookie Pie

All prices listed below apply to our 3/14/10-3/20/10 ad ONLY.

Ingredients

- 1 1/2 Cups Oreo Cookie (\$2.89) Crumbs, Finely Crushed
- 3 Tablespoons Butter, Melted
- 1 Cup Sugar
- 1/3 Cup Cornstarch

- 1/8 Teaspoon Salt
- 4 Egg Yolk, Beaten Lightly
- 3 1/2 Cups Milk
- 1 1/2 Teaspoons Vanilla Extract
- 8 oz. Bittersweet Chocolate, Chopped Finely

Directions

Butter a 9 inch glass pie dish. Combine cookie crumbs and melted butter in a large bowl. Take the mixture and press firmly along the bottom and sides of the pie dish. In a saucepan, combine the sugar, cornstarch and salt. Stir. Slowly add in the egg yolks while whisking. Stir milk in gradually. Whisk constantly for 10 minutes (or until it has thickened) over medium heat. Remove saucepan from heat. Add in vanilla extract and chocolate. Whisk until the mixture is smooth. Pour mixture through a fine strainer into the pie dish, over the crust. Take plastic wrap to cover the pie completely. Refrigerate for several hours after cooling at room temperature.