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## Frozen Lemon Dessert

*From Jeanette's Recipe Cards*

Quantity	Ingredients	Preparation Notes
Crust		To make crust
1 1/4 C	Graham Crackers (crushed)	 Mix all ingredients together  Press one cup of mixture in bottom of tray  Reserve the rest for the top.
1/4 C	Melted Margarine	
1/2 C	Sugar	
Filling		To make filling
2/3 C	Sugar	 Cook in top of a double boiler until thick  Cool  Fold in beaten egg whites  Beat evaporated milk until it forms peaks  Fold into lemon mixture  Poor into crust in tray  Top with remaining graham cracker mixture  Put in freezer - serve frozen
1/8 tsp	Salt	
3	Egg Yolks	
1/4 C	Fresh Lemon Juice	
1 Tbsp	Grated Lemon Rind	
3	Egg Whites beaten stiff	
1/2 C	Evaporated Milk	