

Perlick®

Guide to **ICE CREAM**
COCKTAILS



According to many bar experts and beverage publications, ice cream cocktails are making a comeback in restaurants across the country, particularly those in the “new American” and prohibition-style genres.

Here’s your guide to this flavorful trend.

“A boozy milkshake that will please most people doesn’t have to be the best drink ever because, let’s face it, when you are mixing alcohol and ice cream, it already is.”

- Nathan Wilkinson
The DCist



Photo from Ted's Bulletin

from MIAMI



From the Miami New Times

Inspired by a cocktail bar in Milwaukee called At Random, writers at the *Miami New Times* decided Florida is the perfect place for ice cream cocktails.

Here are their inventions:

Minty Chip

2 cups vanilla ice cream
1 oz. creme de cacao
1 oz. creme de menthe (green)
1/2 oz. cream

Put all ingredients in a blender and mix.
Serve in large milkshake glass.



Chocolate Chip

3 scoops chocolate chip ice cream
1 oz. whiskey
1 oz. Kahlua
1/4 cup root beer

Put all ingredients in a blender and mix.
Serve in large milkshake glass.

from WISCONSIN



From *SAVEUR*

“I typically don't go for blender drinks, but make an exception when I'm in Wisconsin, where the after-dinner libation known as the ice cream cocktail is a cherished tradition among patrons of the Dairy State's old-timey supper clubs.”

- David McAninch

Grasshopper

2 cups vanilla ice cream
1 oz. green crème de menthe
1 oz. white crème de cacao
Whipped cream, for garnish

Purée ice cream, 1/2 oz. crème de menthe, and the crème de cacao in a blender; pour into a cocktail glass. Top with a dollop of whipped cream; drizzle remaining crème de menthe over top. Serve immediately.



Golden Cadillac

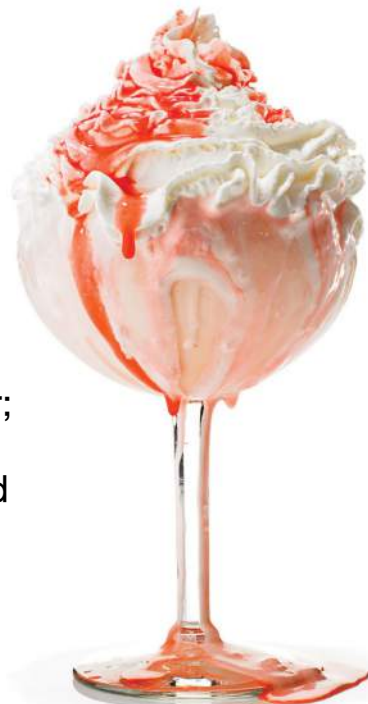
2 cups vanilla ice cream
1 oz. Galliano
1 oz. white crème de cacao
Whipped cream, for garnish

Purée ice cream, 1/2 oz. Galliano, and the crème de cacao in a blender; pour into a cocktail glass. Top with a dollop of whipped cream; drizzle remaining Galliano over top. Serve immediately.

Pink Squirrel

2 cups vanilla ice cream
1 oz. crème de noya
1 oz. white crème de cacao
Whipped cream, for garnish

Purée ice cream, 1/2 oz. crème de noya, and the crème de cacao in a blender; pour into a cocktail glass. Top with a dollop of whipped cream; drizzle remaining crème de noya over top. Serve immediately.



for the **SUMMER**



From *About Food*

Drambuie July 4th Colada

This is a fun variation of a Piña Colada that is spectacular in both taste and presentation. Created by Drambuie Brand Ambassador, Anthony Caporale, to celebrate the Fourth of July, this frozen drink is built in layers so you end up with red, white, and blue stripes in your glass.

1/2 ounce Drambuie
 1 ounce Bacardi Silver Light rum
 1 ounce crème de coconut
 2 ounce pineapple juice
 4 ounce vanilla ice cream
 1/4 ounce grenadine
 1/4 ounce blue curaçao
 Pineapple slice for garnish

Layer 1 (white): Combine the Drambuie, rum, crème de coconut, pineapple juice, and ice cream in a blender. Blend until smooth. Pour 1/3 of the mixture into a chilled hurricane glass.

Layer 2 (red): Add the grenadine to the blender. Blend until smooth. Pour an additional 1/3 into the glass.

Layer 3 (blue): Add the blue curaçao to the blender. Blend until smooth. Pour this last 1/3 into the glass. Garnish with a pineapple slice and serve with a straw.



Not Your Dad's Root Beer Float

2 scoops vanilla ice cream
 8 ounces of hard root beer

For an adult take on a childhood classic, scoop two large helpings of vanilla ice cream into a tall glass. Pour hard root beer over the ice cream, stir gently, and drink with a straw and spoon.

from the **ABSOLUT ARCHIVE**



From Absolut



Strawberry Dream

Vanilla Ice Cream, Cream,
Strawberries, Basil



Monday In Marrakech

Absolut Vodka, Lemon Juice,
Simple Syrup, Vanilla Ice
Cream



Love-love

Cognac, Chocolate Liqueur,
Cream, Vanilla Ice Cream



Volcano

Absolut Vodka, Cream of
coconut, Vanilla Ice Cream,
Almond Liqueur, Cherry



Rom Mocka

Aged Rum of Cuban Type,
Vanilla Ice Cream, Coffee



Banana Boat

Light Rum, Vanilla Ice Cream,
Banana Liqueur, White Cacao
Liqueur, Banana

from the ZOO

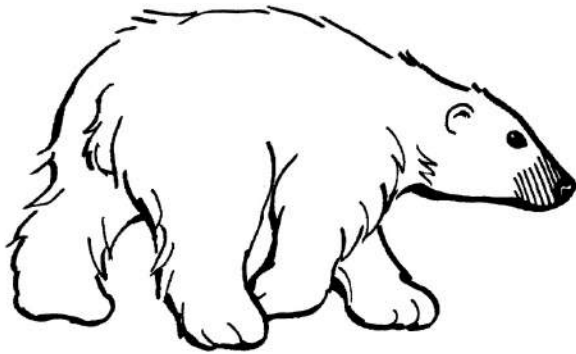


From Castle Brands Inc.

Drunken Monkey Milkshake

1 oz. Gosling's Black Seal Rum
 1 oz. Gosling's Gold Rum
 2 ripe bananas
 1 oz. honey
 1 cup) milk
 2 scoops vanilla ice cream

Blend ingredients and pour into a parfait glass. Top with whipped cream.

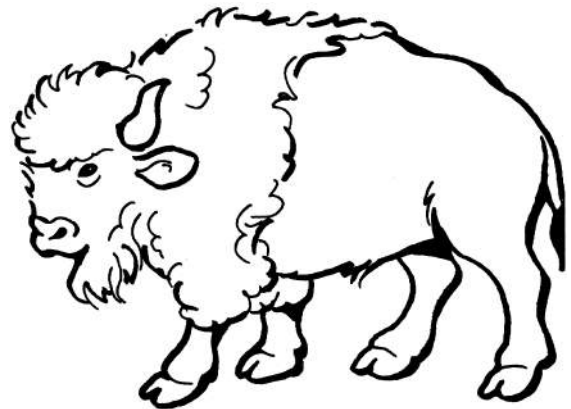


Polar Bears

From Chris Clausing

1/2 oz. crème de cacao
 1/2 oz. crème de menthe
 1 scoop vanilla ice cream
 Milk

Pour ingredients into a blender and blend till smooth. If too thick add a little milk while blending.



Frozen White Buffalo

1 cup vanilla ice cream
 1/4 cups Buffalo Trace Bourbon
 1 tsp vanilla

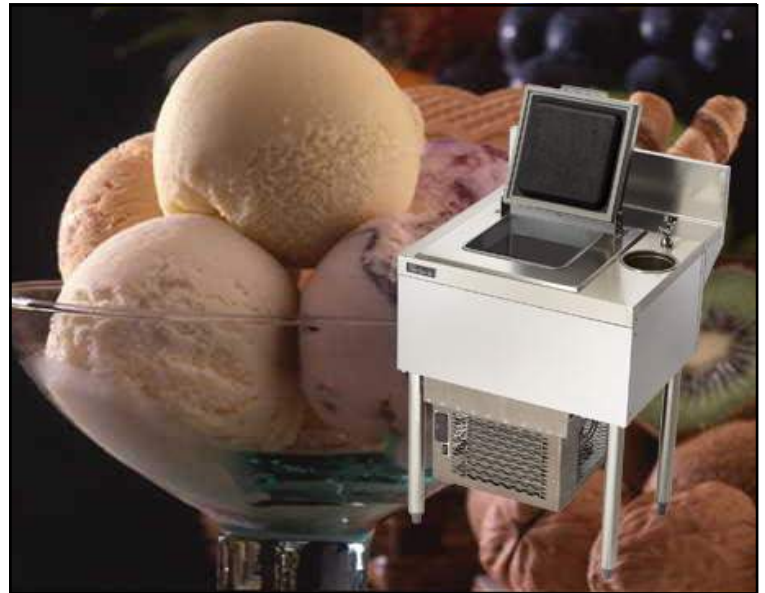
Blend until smooth and garnish with nutmeg.

from **PERLICK**



Anyone for an Ice Cream Social?

Perlick is proud to offer the equipment that is bringing ice cream cocktails back into fashion. With a Drop-In Ice Cream Freezer and Ice Cream Center that are both DOE and NSF-approved, Perlick's ice cream equipment for bars will satisfy both foodservice operators and the customers they serve.



Ice Cream Center - TS(D)24DC-A

- Underbar module for refrigerated ice cream unit (8000A Ice Cream Freezer must be ordered separately)
- Stainless Steel top, front and sides
- Galvanized bottom and back
- 5" stainless steel dipper-well with removable perforated basket
- Chrome-plated fine-stream faucet
- Stainless steel legs with rust proof thermoplastic feet

Drop In Ice Cream Freezer - 8000A

- Mounts into countertop - required cut out dimension is 16" x 16"
- Maintains proper ice cream temperature
- Fits in Perlick Ice Cream Center underbase module TS(D)24DC-A
- 20 gauge stainless steel top and removable hinged door lid
- 3 gallon capacity
- Includes 8' electrical cord
- Temperature range: -20°F to +10°F
- Factory set to the optimal ice cream serving temperature of 0°F