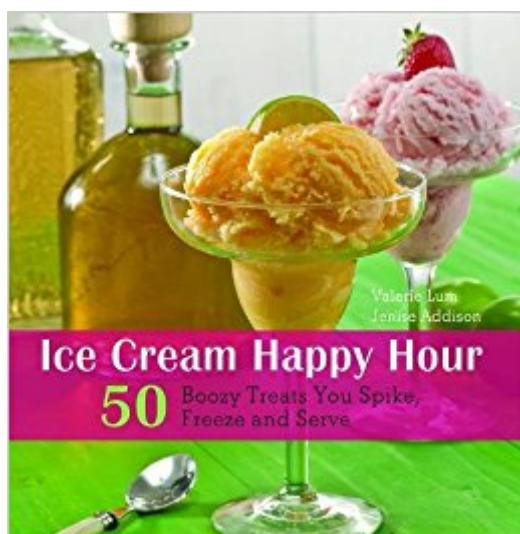


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Ice Cream Happy Hour: 50 Boozy Treats That You Spike And Freeze At Home



Synopsis

INTOXICATINGLY DELICIOUS ICE CREAM Perfect for a fun party treat or special occasion dessert, these homemade frozen delights not only taste amazing, they also serve up a surprising kick—the shot of booze in each cup. Follow the authors’ clever technique by adding a generous pour of spirits to your homemade ice cream and you’ll soon be impressing family, friends and party guests with the coolest of 21-and-over desserts. *Ice Cream Happy Hour* offers sinfully spiked versions of the classics as well as your favorite cocktails churned and chilled: Vanilla with Brandy, Chocolate with Grand Marnier, Cookies and Cream with Vodka, Caramel with Spiced Rum, Maple with Bourbon, Jasmine Tea with Sake, Manhattan, White Russian, Whiskey Sour, Mojito, Lemon Drop, Strawberry Daiquiri. With step-by-step instructions and beautiful photos, this book shows how easy it is to turn a standard flavor into a hard ice cream. Desserts like Tiramisu and Cherries Jubilee have long used liquor to add fun and flavor. Now and for the first time ever, this book shows how ice cream can be infused with booze to create exciting new frozen treats.

Book Information

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Customer Reviews

Valerie Lum is a cook, writer and homemade ice cream aficionado from California. Jenise Addison is the culinary school graduate and current kitchen manager at a gourmet deli and beer bottle shop in Brooklyn. Both authors live in New York City.

I saw this on another website and immediately had to buy it. The first weekend I got it I made Khalua coffee ice cream and everyone was drooling over it. I would recommend you buy the same ice cream machine (at Macys, or buy on) they use in the book as it seems to be the best one out there for a decent price and it makes 2 quarts of ice cream. I like that they go over the main procedures in the beginning of the book so that you know what to do for the rest of the recipes. I always add a little bit more alcohol to all my recipes, when doing this just use a little more gelatin and it will come out the same. So far I have made the Khalua and the Gin & Juice one. Mixing the gelatin is a little tricky, and if you do it wrong you get larger pieces of gelatin in the mix. I wish they went a little more in depth on this as it can make the ice cream feel grainy but I figured out my own method pretty quickly.

I absolutely love this recipe book and finding new things to try making. Downside is that I have alcohol that I wouldn't normally drink around the house waiting to be used in more recipes!**Update 3 years later**This book is still amazing and still bringing alcohol into my apartment that takes a long time to drink (or lots more ice cream to make). I've tried numerous recipes, and my favorite is probably the Bailey's one. I tend to do this with some holiday flavor (pumpkin or peppermint) of Bailey's. The raspberry and champagne is also amazing. Basically everything I've tried is great. You can change up a lot of the flavors if you focus on the alcohol content of a liquor. This book is a great starting point for some Adult treats!

Too frequently in my experience ice cream recipes with alcohol tend to end up sloshy messes that do not even resemble ice cream. What a delight to find that each of these recipes comes out just as described. Each of them I have tried is better than the last. There's no way to tell that gelatin is included, they are creamy and have a strong taste of whatever liquor is included. I can't wait to continue to work my way through all of the recipes.

Great ice cream book

This has been a fun recipe book. I have enjoyed every recipe I've tried and ones that I've change the flavor up a bit. The possibilities are endless and with these recipes you can figure out how to substitute ingredients and turn your favorite cocktail into a delicious ice cream treat. Don't let cooking the the custard scare you off, it's really quit simple. The instructions in the front of the book

are great, they go step by step through the whole process and pictures are included. I've been using this book for about 6 months and don't think I'll quit anytime soon.

I received this book and found it interesting. I plan to make many of these recipes for future parties. I just decided to make a margarita and found that my copy is missing pages 96 through 112! So, more than half of the Tropical drinks we love are nowhere to be found in this book. Maybe this is in mine only? If so, maybe another copy will solve the problem. Anyone else missing pages?

I had recently purchased an ice cream maker and after finally getting the hang of it I felt adventurous and wanted to try "adult" ice cream. This book. It only has recipes but lots of tips and tricks. First book came with missing pages but the seller resolved this quickly and sent me a new book overnight.

The plain gelatin technique is truly fantastic. I was kinda worried that it may have a weird texture, but it was excellent. I had a little difficulty with my first batch. I poured the alcohol too quickly into the gelatin. Now I know to temper, temper, temper. I strained, remixed it with another batch of gelatin, came out PERFECT!

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