

Milkshake Without Blender



TIP: The key to making a milkshake without an electric blender is using smaller than usual scoops of ice cream that are then mixed and mashed easily with milk using a sturdy fork. This particular recipe as shown features a “black & white” milkshake made with vanilla ice cream and chocolate syrup. Of course, this drink can be made with any ice cream with or without flavored syrup. And that’s really more than half the fun of it: finding new flavors and flavor combinations to make the shake new whenever you want it.

Preparation Time: 2-5 minutes

Ingredients & Equipment

Milk

Chocolate (or any) Syrup (optional)

Your Favorite Ice Cream

Tall Glass (12-16 ounces)

Sturdy Tablespoon (one that won't bend while scooping ice cream)

Sturdy Fork



1. For an **extra cold milkshake**, use a tall glass that's been frosted for at least 15 minutes in the freezer (left photo below) or cooled quickly by stirring ice cubes and cold water until the outside of the glass is well chilled (right photo below).



2. Use a sturdy tablespoon to fill the glass $\frac{2}{3}$ - $\frac{3}{4}$ full with **small scoops of your favorite ice cream** so that what you have looks about like...



...this.



3. Fill the glass about half way with **milk**, and...



...add an optional shot of **chocolate (or any) syrup** until...



...the **ice cream** and **milk** look about like this. Using a half-full glass will allow you room at the top of the glass to stir the shake without spilling over.



4. Hold the glass securely with one hand, and stir and mash the **ice cream** and **milk** together until...



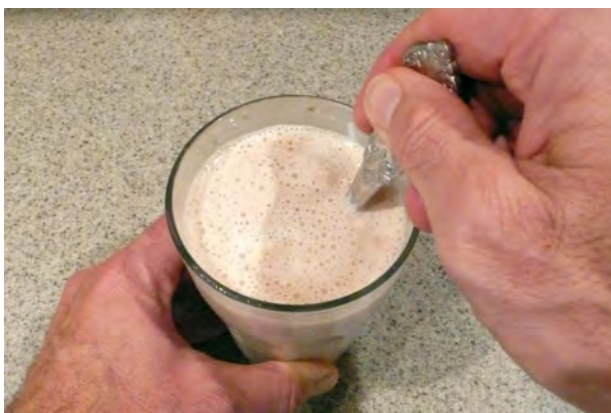
...the **shake** is evenly mixed about like this.



5. Add more **milk** until the glass is almost full,...



...give the **shake** a quick stir,...



...top with another **optional - but highly recommended - scoop of ice cream** and...



...enjoy!



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