

STRAWBERRY SWIRL MILKSHAKES

Prep Time: 30 minutes

Cook Time: 10 minutes

Serves: 4

Like the diner classic, these strawberry milkshakes are the real thing—dreamy, pink, frozen, and full of summer flavor.

Why try? Once you've made the strawberry syrup, which lasts for days, it's a breeze to whip up a few decadent milkshakes. Spoon a little more syrup on top of the shakes to create an impressive swirled effect.

INGREDIENTS

- 8 cups quartered strawberries
- 1 cup sugar
- 1 tablespoon fresh lemon juice
- 3 cups vanilla ice cream
- Strawberries for garnish

PREPARATION

- 1 Start by making strawberry syrup. Combine strawberries, sugar and lemon juice in a large saucepan and heat over medium-high heat, stirring and mashing the strawberries periodically. Let boil for about 5 minutes or until bright red and strawberries have softened and broken apart. Let cool.
- 2 Strain strawberry mash into a container, pressing strawberry pulp. Discard pulp and store syrup in the refrigerator.
- 3 For milkshakes, blend half of ice cream and 1 cup strawberry syrup in blender on high speed until smooth. Add second half of ice cream and blend again until smooth. Divide among four chilled glasses. Spoon some more syrup on top and garnish with a whole strawberry. Serve immediately.



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