

BLACKOUT FROZEN CHOCOLATE MUDSLIDE



Chef Zach

INGREDIENTS:

1½ oz chocolate vodka (regular vodka or rum also work fine)

1½ oz Irish Cream (i.e. Bailey's)

1½ oz Kahlua

2 oz creme de cacao (add more to taste)

48 oz high quality chocolate ice cream (or use vanilla and add more creme de cacao)

DIRECTIONS:

1. Take out ice cream 5-10 minutes before blending
2. To a large blender, add chocolate vodka, Irish cream, Kahlua, creme de cacao and chocolate ice cream.
3. Cover and blend well. You may need to scrape the sides of your blender halfway through, then continue blending.
4. For Serving: Drizzle chocolate syrup in a small shallow plate and add chocolate sprinkles to another small shallow plate.
5. Dip glass rims in chocolate syrup, then in sprinkles.
6. If desired, drizzle chocolate syrup around the inside of the glasses in a random pattern. Refrigerate until ready to use.
7. Pour mudslide into glasses, top with whipped cream, a sprinkle of grated chocolate and a few mini chocolate chips. Enjoy!

SHOPPING LIST

chocolate vodka

Irish Cream (Bailey's)

Kahlua

crème de cacao

chocolate ice cream