

Betty's Creamy Grasshopper Drink



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In this video, Betty demonstrates how to make a Creamy Grasshopper Drink. The Grasshopper pie that I uploaded yesterday is based on this cocktail. I have added vanilla ice cream to crème de menthe and crème de cacao and topped it with sweetened whipped cream, chocolate curls, and green maraschino cherries to make a gorgeous St. Patrick's Day drink!

Ingredients (for 2 generous drinks):

1 shot (1 ½ ounces) crème de menthe (You may substitute 1 tablespoon mint flavoring for a non-alcoholic version.)

1 shot (1 ½ ounces) crème de cacao (or cocoa) (You may substitute 1 tablespoon clear or white chocolate flavoring for a non-alcoholic version.)

4 large scoops vanilla ice cream

3 drops green food coloring

sweetened whipped cream

chocolate curls (I have a Quick Tip in bettyskitchen on making chocolate curls.)

green maraschino cherries

In the bowl of an electric blender, place 4 large scoops of vanilla ice cream. Add one shot of crème de menthe and one shot of crème de cacao. Set blended to "liquefy" and blend until blended and creamy. Add 3 drops green food coloring, for an intensified green coloring. Pour the Creamy Grasshopper Drink into tall dessert glasses or champagne flutes. Place a dollop of sweetened whipped cream on top of each drink. Sprinkle whipped cream with chocolate curls and top with a single green maraschino cherry. Enjoy! Happy St. Patrick's Day to all of you!