



**PINK LADY
MILK SHAKE**

Salt & Straw
Portland, OR

P. 79

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Kids will love this strawberry
shake *almost* as much
as their parents will. (Adults
get theirs with rum.)

- 3 Tbsp. chilled unsalted butter, cut into small pieces
- ¼ tsp. kosher salt
- Pinch of cinnamon

ASSEMBLY

- 2 pints vanilla bean ice cream

COMPOTE Cook apricots, sugar, and 1 cup water in a small heavy saucepan over low heat, stirring occasionally, until apricots are plump, soft, and just beginning to break down, about 30 minutes. Transfer compote to a small bowl and let cool completely.

DO AHEAD: Can be made 1 week ahead. Cover and refrigerate.

CRUMBLE Preheat oven to 350°. Combine all ingredients in a large bowl. Rub mixture with your fingertips until butter is completely incorporated and mixture resembles wet sand. Spread out on a rimmed baking sheet.

Bake, stirring occasionally, until golden brown, 15–17 minutes. Let cool completely.

DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.

ASSEMBLY Scoop 2 Tbsp. ice cream into each small jar or sturdy glass. Spoon 1 Tbsp. apricot compote over ice cream and top with 1 Tbsp. crumble. Repeat with remaining ingredients for 6 layers total. Freeze for 30 minutes to set.

Pink Lady Milk Shake

MAKES 4 Portland-based Salt & Straw adds a drop of vinegar and a hint of pepper to balance the sweetness in this strawberry shake, plus a splash of rum to make it deliciously grown-up. If you're making this for the under-21 crowd, just omit the booze.

- 4 oz. fresh strawberries (about 3 large), hulled and quartered
- 1 Tbsp. sugar
- 3 Tbsp. dark rum, 80 proof
- 1 tsp. Champagne vinegar or white wine vinegar
- 1 pint strawberry ice cream
- Whipped cream
- Freshly, finely ground black or pink pepper

Combine strawberries and sugar in a small bowl; let macerate until juices are released, about 30 minutes. Add rum and vinegar.

Scoop ice cream into a blender. Add strawberry mixture and blend until smooth. Divide milk shake among small glasses. Top each shake with a dollop of whipped cream; sprinkle lightly with pepper. Serve with a straw (or two).

SUNDAE BAR



These unbeatable sundae fixings from Philadelphia's Franklin Fountain make it easy to take any pint to the next level. Add bowls of sprinkles and candies for more options.

Hot Fudge Sauce

MAKES ABOUT 2 CUPS

- ¼ cup sugar
- 2 Tbsp. light agave syrup (nectar)
- ¾ cup heavy cream
- ¼ cup whole milk
- 2 Tbsp. unsalted butter
- 8 oz. semisweet or bittersweet chocolate (60%–72% cacao), chopped

INGREDIENT INFO: Agave syrup is sold at natural foods stores and some supermarkets.

SPECIAL EQUIPMENT: A candy thermometer

Bring sugar, agave syrup, and 2 Tbsp. water to a boil in a small deep heavy saucepan, stirring to dissolve sugar. Prop a candy thermometer in pan with bulb submerged in syrup. Boil without stirring until thermometer registers 265°, 8–10 minutes. Add cream, milk, and butter. Whisk until butter is melted and mixture is smooth.

Remove from heat; add chocolate and whisk until melted and mixture is smooth.

DO AHEAD: Can be made 2 weeks ahead. Transfer to a microwave-safe bowl. Let cool completely; cover and chill. Reheat in microwave in 10-second intervals, stirring occasionally, until heated through.

Marshmallow Sauce

MAKES ABOUT 2 CUPS

- 1 large egg white
- 1 cup light corn syrup
- ½ cup powdered sugar, sifted
- 1 tsp. vanilla extract

Using an electric mixer, beat egg white until soft peaks begin to form. Lower speed; slowly add 2 Tbsp. water, then corn syrup. Increase speed; beat until creamy white in color and doubled in volume, 5–6 minutes.

Beat in sifted sugar and vanilla extract.

Sweet-and-Salty Peanut Butter Sauce

MAKES ABOUT 2 CUPS

- 2 cups creamy peanut butter
- ½ cup peanut oil
- ¼ cup powdered sugar
- 1 tsp. kosher salt

Purée all ingredients in a food processor, scraping down sides, until smooth.

Cherry Compote

MAKES ABOUT 2 CUPS

- 4½ cups pitted fresh (or frozen, thawed) Bing cherries (about 20 oz.)
- 1 cup brandy or orange juice
- ½ cup sugar

Bring all ingredients to a boil in a large heavy saucepan; reduce heat to medium-low. Simmer until cherries are softened and start to release juices, about 10 minutes. Using a slotted spoon, transfer cherries to a medium heatproof bowl.

Simmer juices until thick enough to coat the back of a spoon, 15–20 minutes. Pour reduced syrup over cherries. Serve warm.

Wet Walnuts

MAKES ABOUT 3 CUPS

- 2 cups walnut halves
- 2 cups pure maple syrup

Combine ingredients in a 1-qt. container. Cover and let sit at room temperature for 1 hour, or cover and chill up to 1 month. Bring to room temperature before serving.