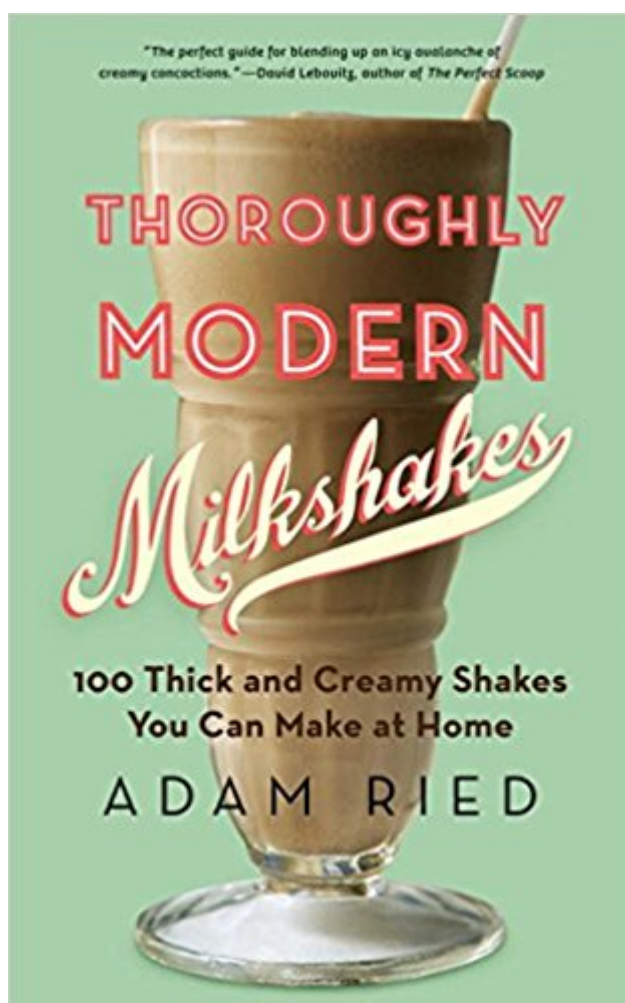


The book was found

Thoroughly Modern Milkshakes: 100 Thick And Creamy Shakes You Can Make At Home



Synopsis

â œThe perfect guide for blending up an icy avalanche of creamy concoctions.â •â •David Lebovitz, author of *The Perfect Scoop* The time-honored combination of milk, ice cream, and syrup has satisfied ice cream lovers for generations. In this collection of 100 new recipes, Adam Ried brings Americaâ™s favorite concoction into the twenty-first century with familiar ingredients turned into foolproof shakes. Featuring a wide range of blended treats such as the bold Mexican Chocolate Shake with Chipotle and Almond and the traditional Malted Caramel, *Thoroughly Modern Milkshakes* gives us a whole new take on the shake. 20 color photographs

Book Information

Paperback: 208 pages

Publisher: W. W. Norton & Company; 1 edition (June 25, 2012)

Language: English

ISBN-10: 0393342778

ISBN-13: 978-0393342772

Product Dimensions: 5.9 x 0.6 x 9.2 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars 40 customer reviews

Best Sellers Rank: #175,175 in Books (See Top 100 in Books) #48 in [Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts](#) #65 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #744 in [Books > Cookbooks, Food & Wine > Beverages & Wine](#)

Customer Reviews

â œYou just want to keep the blender running all the time.â • - Project Foodieâ œRied goes further than anyone before him with his milkshake recipes: He writes about technique.â • - Time Out Chicagoâ œYouâ™ll get the basics, but then the basics go ballistic: add tangerine sorbet to a chocolate shake; cardamom to a mocha shake; dark rum and cashew butter to a vanilla shake. . . . Serve shakes for dessert. Theyâ™re fast, festive and so much fun.â • - Bookpage

Adam Ried is a columnist for the Sunday Boston Globe Magazine and a regular guest on Americaâ™s Test Kitchen and Cookâ™s Country from Americaâ™s Test Kitchen. He lives in Cambridge, Massachusetts.

Most people just want to make plain shakes or smoothies. This book has quite a few specialties that

don't appeal to an old farmer. Guess I'm not ready for prime time.

I just received the book, and I got so excited as I perused through the recipes! They are excellently created with a combinations of ingredients that I would have never put together. I'm a loyal and trusted follower of American Test Kitchen, so after another reviewer mentioned Adam's experienced background included the ATK editor, I knew I had to get these books too. I can't wait to try some of the recipes (my brother and I are somewhat competitive when it comes to making the best milkshakes- childish I know, but it keeps us youthful!) so I know these recipes will boost me in the competition!

I love vanilla malts, particularly if they are made with frozen custard, but I had a hard time finding a good one anywhere in our area. I decided to make my own, but I was not at all happy with the milkshake recipes in any of my standard cookbooks. I got this book, along with malt powder and made the best milkshake I've ever had in my own kitchen. I've tried the strawberry, vanilla, and vanilla malt shakes and have liked them all. My only word of warning would be that some of the ingredients may be difficult to find. For example, the recipe for the strawberry shake includes strawberry sorbet, which I have been unable to find. I made the shake without the sorbet, though, and liked it very much.

I gave this book to my husband for his birthday because he loves all things ice-cream. I was a little disappointed though because most recipes are a little off the wall. To our surprise a lot of recipes called for sorbet. Also, some ingredients seem like they would be tough to attain unless you live near a whole foods or wegmans.

I got this for a present to go with a milkshake blender. Everyone loved looking through this book, even has beer milkshake recipe...definitely some original ideas. Makes a great gift for those people that are hard to buy for.

You can tell the author has done his homework and gives you step by step instruction on creating milkshake masterpieces. Bananas Fosters and Malted Caramel shakes are worth the price alone. If you love milkshakes and malts, look no further because this book will have you in milkshake heaven.

I love this book! I have tried a few recipes and so far they have been incredibly delicious! These milkshakes are definitely on the fancy side (who knew milkshakes could be gourmet?) and there are some expensive and hard to find ingredients listed in some of the recipes. However, the author usually repeats those ingredients in several other recipes, so if you have to buy something weird or pricey, it won't go to waste.

Nothing in it you couldn't figure out yourself..... Will probably never use it....

[Download to continue reading...](#)

Thoroughly Modern Milkshakes: 100 Thick and Creamy Shakes You Can Make At Home The Bride & Groom Thank-You Guide: A Thoroughly Modern Manual for Expressing Your Gratitude-Quickly, Painlessly and Personally! Chloe's Vegan Italian Kitchen: 150 Pizzas, Pastas, Pestos, Risottos, & Lots of Creamy Italian Classics Daddy, Why Are My Mounds CREAMY? (TABOO Man of the House H*Cow L*ctation) Thoroughly Modern Dresden: Quick & Easy Construction 13 Lively Quilt Projects for All Skill Levels Thoroughly Modern Millie: Vocal Selections How to Work From Home and Make Money in 2017: 13 Proven Home-Based Businesses You Can Start Today (Work from Home Series: Book 1) Hair Loss: How to Deal with Male Hair Loss: Rich, Thick, Thoughts For When You're Thinning on Top! Norman Hall's Postal Exam Preparation Book: Everything You Need to Know... All Major Exams Thoroughly Covered in One Book How to Make Money Online: Learn how to make money from home with my step-by-step plan to build a \$5000 per month passive income website portfolio (of ... each) (THE MAKE MONEY FROM HOME LIONS CLUB) HOW TO MAKE MONEY ONLINE: Learn how to make money from home with my step-by-step plan to build a \$5000 per month passive income website portfolio (of 10 ... each) (THE MAKE MONEY FROM HOME LIONS CLUB) Home Staging for Beginners 2nd Edition: Learn Tips and Tricks on How Home Staging Can Get You the Top Dollar When You Sell Your Home! My Undoing: Love in the Thick of Sex, Drugs, Pornography, and Prostitution Daddy, It's Too BIG!: Daddy's Thick Taboo Erotica Romance Box Set for Women with Explicit Sex, Dark, Rough and Exciting Daddy's THICK TABOO collection (20 books from Horny House Series) TOO HARD, TOO THICK Through Thick & Thin: The Emotional Journey of Weight Loss Surgery To Hate Like This Is to Be Happy Forever: A Thoroughly Obsessive, Intermittently Uplifting, and Occasionally Unbiased Account of the Duke-North Carolina Basketball Rivalry Beginner's Home Recording On A Budget: How to Build an Affordable Recording Studio at Home and Get Your Music Heard (Home Recording, Home Recording for ... Songwriting, Home Studio, Acoustic) INTERIOR DESIGN : The Beginner's guide, organise your home, techniques and principles on art of decoration: Customise your home with us

(Home design, home construction, home arranging with style)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)