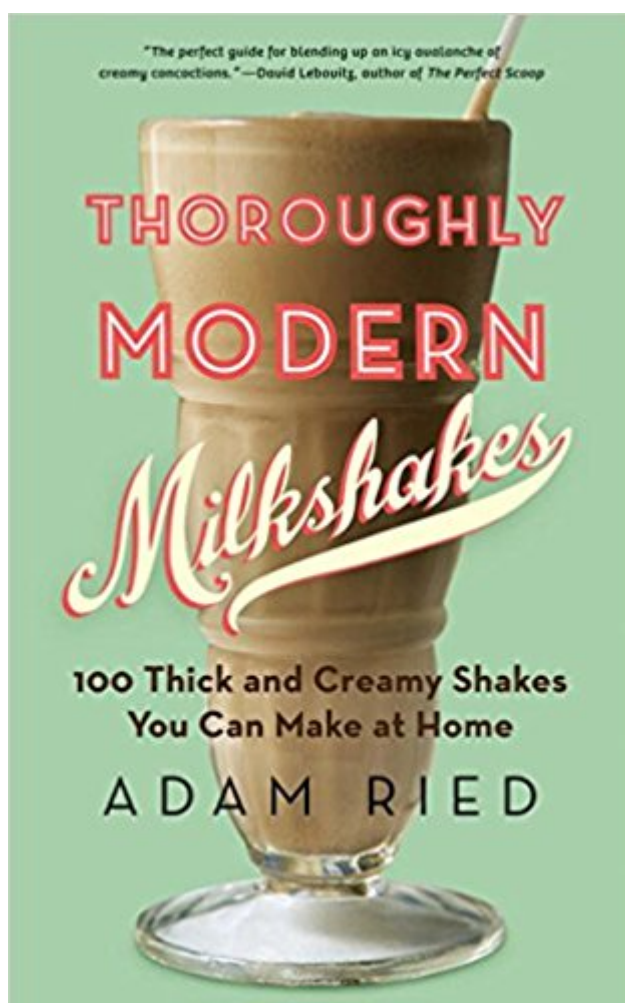


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# Thoroughly Modern Milkshakes: 100 Thick And Creamy Shakes You Can Make At Home



## Synopsis

“The perfect guide for blending up an icy avalanche of creamy concoctions.”  
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 America’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

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## Customer Reviews

“You just want to keep the blender running all the time.” - Project Foodie  
“Ried goes further than anyone before him with his milkshake recipes: He writes about technique.” - Time Out Chicago  
“You’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. They’re fast, festive and so much fun.” - Bookpage

Adam Ried is a columnist for the Sunday Boston Globe Magazine and a regular guest on America’s Test Kitchen and Cook’s Country from America’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....

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