

# Holiday Entertaining

## There's No Taste Like Mint For The Holidays

(NAPSA)—Nothing sums up the sweet spirit of the season quite like a frosty peppermint dessert.

Fortunately, creating mouth-watering peppermint treats for friends and family need not add inches to waistlines.

Making delightful minty recipes with a light, lower-calorie ice cream, such as Dreyer's/Edy's Slow Churned Light Ice Cream, can make it easier to fit down the chimney.

Here are two recipes to ring in the season. Peppermint S'Mores are just the treat to eat while wrapping presents and reading "Rudolph the Red-Nosed Reindeer."

### Peppermint S'Mores

Yield: 4 servings

Prep time: 5 minutes

**8 graham crackers**

**8 (¼ cup) scoops**

**Dreyer's/Edy's Slow Churned Light**

**Peppermint Ice Cream**

**½ cup marshmallow cream**

**¾ cup chocolate syrup**

**1 cup miniature marshmallows**

**4 teaspoons colored sprinkles**

Carefully break graham crackers in half along center marking. Place two cracker halves on each of 4 plates. Top each cracker half with 1 scoop ice cream and 1 tablespoon marshmallow cream; close with another cracker half, pressing down gently.

Drizzle S'Mores with chocolate syrup in crisscross pattern; garnish plates with



**A Peppermintini can be a treat for the grown-ups to savor.**

**marshmallows and sprinkles. Serve immediately. Or wrap undrizzled S'Mores in plastic wrap and freeze until ready to serve.**

The silky, smooth Peppermintini is a treat for the grown-ups to savor when the kids are tucked in their beds with visions of sugarplums dancing in their heads.

### Peppermintini

Yield: 4 servings

Prep time: 5 minutes

**½ cup coarse sugar crystals (available in the supermarket cake decoration aisle)**

**¾ cup chocolate syrup**

**4 (¼ cup) scoops**

**Dreyer's/Edy's Slow Churned Light**

**Peppermint Ice Cream**

**4 ounces white crème de**



**Kids and adults alike will love Peppermint S'Mores.**

**cacao, chilled**

**4 ounces gin or vodka, chilled**

**4 chocolate-dipped thin peppermint sticks**

In the freezer, chill 4 martini glasses. Place sugar crystals in shallow bowl; fill second bowl with water to a depth of about ¼ inch.

Dip the rim of each glass in water, then in sugar crystals.

On the inside of each glass, draw a spiral with 1 tablespoon chocolate syrup. Place glasses back in freezer while preparing Peppermintini.

In blender, blend together ice cream, crème de cacao and gin. Carefully pour into prepared glasses, dividing mixture equally. Garnish each glass with 1 peppermint stick. Serve immediately.

For more recipes, visit [www.icecream.com](http://www.icecream.com).

*Note: The ice cream is known as Dreyer's in states west of the Rockies and in Texas, and as Edy's throughout the remainder of the U.S.*