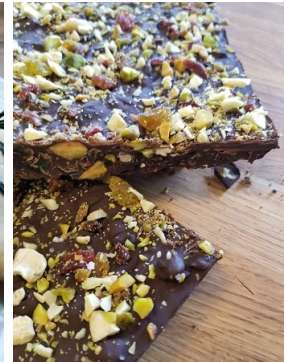
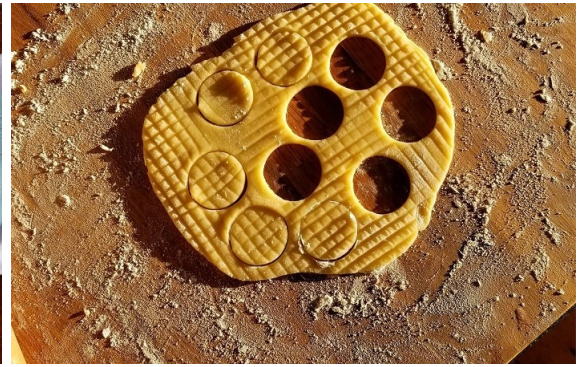


ED GABRIELS / FOOD / SWEET





c o l d Break out the blender to churn out these two top-rated "fizzes."



GINGER SYRUP
- 1/2 cup
It's sweet and zesty, it's got more kick than your average sugar syrup. Blend up ginger, lemon juice, and honey in a blender. Strain through a fine-mesh sieve and store for 2-3 weeks. Microwave for 10 seconds to melt the honey and stir well. Use the syrup for any recipe.



SUMMER GINGER
Here to make it hard to be in a hurry? This frozen beverage breaks up citrus in the blender, or gives them a gentle steam for the most zesty and potent flavor. Using only one ingredient, this has the taste of a sweet drink. Use for any.

c o l d e r Your childhood Snoopy Sno-Cone is all grown up.



ICE CREAM
Overload a soft-serve cone with everything you can get to make a treat that's as good as it is healthy. Use any flavor of soft-serve ice cream.

Image: Ed Gabriels





GREECE
ΠΡΟΪΟΝΤΑ ΚΑΡΑΜΕΛΩΣ ΚΑΙ ΚΡΕΜΑΣ ΣΑΒΟΡΩΣ
ΒΟΥΤΕΡΩΣ ΚΑΙ ΛΑΓΑΝΗΣ ΚΑΡΑΜΕΛΩΣ

SOUTH AFRICA
ΠΡΟΪΟΝΤΑ ΚΑΡΑΜΕΛΩΣ ΚΑΙ ΚΡΕΜΑΣ ΣΑΒΟΡΩΣ ΚΑΡΑΜΕΛΩΣ
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MOROCCO
ΠΡΟΪΟΝΤΑ ΚΑΡΑΜΕΛΩΣ ΚΑΙ ΚΡΕΜΑΣ ΣΑΒΟΡΩΣ
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JAPAN
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