Courtesy of Southern Kitchen https://www.southernkitchen.com/



The Shamrock Shake from The Pharmacy uses real mint.

Provided by Darby PR

Ingredients

- 1 cup water
- 1⅓ cups sugar
- About 2 packed cups fresh mint leaves, divided
- Vanilla ice cream
- Fresh mint, for garnish (optional)

Instructions

- Add 1 cup water to a pot and bring it to a boil.
- Add 1⅓ cups sugar and stir until dissolved, then reduce to a simmer.
- Add half of the mint leaves and muddle them against the side of the pot with a spoon.
- Bring it to roughly 190 degrees, then remove from heat and let the mint steep overnight. Yes, overnight. This is a shake that requires forethought and possibly a calendar reminder.
- Strain the mint from the syrup.
- Take the remaining fresh mint and add it to a blender with about ¼ cup of the prepared mint syrup. Blend until it turns a bright, almost suspiciously green color.
- Strain again, then combine this syrup back into the original syrup. You now have a Shamrock syrup that tastes as if it grew somewhere instead of being invented in a food lab.
- To make the shake, blend three scoops of vanilla ice cream with about 2 ounces (¼ cup) of the mint syrup until smooth.
- Pour into a cold glass and garnish with fresh mint if you want to signal to your household that you have entered your spring era.