

In Honor of Dad - Mocha Frappucino Ice Cream

Every time I see, taste, smell, or make coffee, I am reminded of my Dad – Alton Bybee. Thanks to Dad, I was familiar at a very young age with different blends and tastes of various coffees – instant, regular, decaf, mountain, Columbian, Uban.

Both my parents were coffee drinkers and my Dad's livelihood was made as a coffee salesman. He was a unique individual with a unique job which he did quite well I might add. He was tops in this area for years as well as #1 in the entire Southeast USA.

I often wonder what he would think of the Starbucks craze that has graced America over the past decade.

Although Dad passed away over 20 years ago, I imagine he would be astonished at the success of Starbucks. I bet he would be even more amazed that people actually pay the asking price for his favorite beverage - if he were here to witness such madness and passion for coffee.

In honor of Father's Day, and my Dad – Alton Bybee, here's my own frozen creation of one of my favorite coffee blends, MOCHA FRAPPUCINO. This one's for you Dad!

- 1 pint real whipping cream (preferably organic)
- 1 can Hershey's chocolate syrup or Hershey's Special Dark Syrup
- 1 quart half and half (preferably organic)
- 2 cans sweetened condensed milk
- 8 oz STRONGLY brewed coffee or espresso – cooled

Mix all ingredients together in a large mixing bowl. Pour into a 1 gallon ice cream freezer and freeze according to manufacturer's instructions. Don't forget the ice cream salt and extra ice. Freezing takes about 30 minutes in my freezer. The freezing time can be diminished by placing all ingredients in the fridge for a couple of hours prior to mixing.

Variations:

Try Mint Mocha Frappucino by adding a teaspoon or two of mint flavor to the mix. Top with Andes Mint pieces.



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Try adding crushed Heath Bar bits when serving ice cream for a Caramel Mocha Frappucino.

Make a Mocha Chip Frapp by adding mini chocolate chips to the mix.

And for those coffee bean lovers – add some crushed coffee beans and mini chocolate chips for a Java Chip Mocha Frappucino.