

CHOCOLATE SYRUP RECIPE

Standard Recipe - 40 oz. Hershey's Chocolate syrup plus 80 oz. simple syrup equals approximately one gallon.

Better Recipe - 60 oz. Hershey's chocolate syrup plus 80 oz. simple syrup equals approximately one gallon.

Best Recipe - 90 oz Hershey's chocolate syrup plus 30 oz. simple syrup equals approximately one gallon.

Hershey's chocolate syrup is too bitter to use full strength as snow ball syrup and requires some simple syrup. One ounce of Southern Snow vanilla flavor concentrate and for Southern Snow imitation chocolate flavor concentrate can be added to any recipe however it is not necessary or recommended.

CREAM FLAVORS

A cream flavor's preparation starts with approximately one half gallon simple syrup. Next add four ounces of the flavor concentrate desired. While stirring, add two 13 fluid ounce cans of evaporated milk. Fill with additional simple syrup to prepare one gallon. The flavor concentrate and simple syrup is mixed before the evaporated milk is added to avoid direct contact of the milk and flavor concentrate. This direct contact sometimes complicates the blending process.

A fifth bottle of a cream flavor requires 5 fluid ounces of evaporated milk and four fifths ounce (23 ml.) of flavor concentrate. Fill bottle with simple syrup. A quart bottle of a cream flavor requires 6% fluid ounces of evaporated milk and one ounce (28 ml.) of flavor concentrate. Fill bottle with simple syrup.

The most popular cream flavors are Ice Cream, Nectar Cream and Pina Colada. Some snow ball outlets call the Ice Cream Old Gold or Sunset and Nectar Cream is called Pink Lady, Pink Squirrel or Pink Panther.

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