



Orange Julius and Root Beer Float Published: July 8, 2020, by Ivan

This is a summertime recipe for Orange Julius and Root Beer Float. Both are easy to make and many people love the recipe. I bet dollars to donuts you have the ingredients in your refrigerator right now. Maybe today's the day to make these two iconic fountain drinks for your family and friends.

OPTIONAL

ORANGE JULIUS INGREDIENTS
1 tsp Orange Juice Concentrate
1 Cup Vanilla Ice Cream
1/3 Cup Whole Milk
Gibraltar glass

ROOT BEER FLOAT INGREDIENTS 1/3 Cup A&W Root Beer 1 Cup Vanilla Ice Cream Gibraltar glass

Tube with crushed ice
Salt
Grand Marnier (Adults Only Liqueur Topping for Orange Julius)
Kahlua or Baileys (Adults Only Liqueur Topping for Root Beer Float)

INSTRUCTIONS

- 1. Orange Julius and Root Beer Float are easy to make. But step one is to make sure all your ingredients and serving glasses are ice cold. I like keeping my cold serving glasses cold in a tub of ice water. A little salt will make the ice water even colder.
- 2. Orange Julius: Add 1/2 tsp Orange Juice Concentrate to a 9 oz Gibraltar glass, then add vanilla to loosely fill the glass. Fill the remainder of the glass with whole milk and serve with a straw. Stir and taste the mixture. Frozen concentrate or frozen-canned orange juice can taste different for different brands. Adjust the orange juice concentrate accordingly for each size serving. I find it more fun to let the individual stir their own drink once I've determined the right amount of orange concentrate to use. Serve immediately with a straw and spoon or keep cold in the freezer or in a salted ice-water serving tub.
- 3. Root Beer Float: Fill the glass halfway with vanilla ice cream, then pour ice-cold root beer to fill the glass. Soda shops always pour root beer first, then ice cream on top. Pouring root beer on top of ice cream creates foam that fills the glass. Do not stir the ingredients. Serve immediately, with a straw and a spoon.
- 4. I have a salted ice-water bath to keep the drinks cold when served on hot days. I also have three different sizes of Orange Julius and Root Beer Float. Teenagers like bigger glasses, while children and adults prefer smaller servings. These drinks are best served ice-cold so ask your guest who wants one before making these drinks.

Optional Serving: For adults add a dash of Grand Marnier Liqueur on top of the Orange Julius, and dash of Kahlua or Baileys Liqueur on top of the root beer float. Use different ice-water trays, glasses, and color straws for alcoholic drinks. Keep the alcoholic drinks away from the kids.

Thanks for stopping by. I hope you enjoy your own Orange Julius and Root Beer Float. Remember to share your recipes and drink responsibly.

Until next time. Adios

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