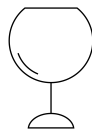


# SALTED CARAMEL MANHATTAN SHAKE



## INGREDIENTS

- 1 1/4 oz. premium bourbon
- 1/2 oz. sweet vermouth
- 1 oz. pineapple juice
- 1 oz. [Monin Salted Caramel Syrup](#)
- 3 scoop(s) vanilla ice cream
- 1 cup(s) ice



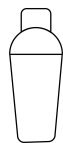
## GLASSWARE

- 16 oz. Any/Multiple



## GARNISHES

- caramel candy, Monin Caramel Sauce, sea salt, smoked bourbon salt, whipped cream



## PREPARATION

1. Fill serving glass 1/2 full of ice.
2. Pour ingredients into blender cup in order listed.
3. Add ice from serving glass, cap, and blend until smooth.
4. Pour back into serving glass, add garnish and serve.