

# Fried Ice Cream - Margarita

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CpommunityTable.com

*Lime sherbet  
crushed pretzels  
lime wedge  
pinch of salt*

Scoop the sherbet onto a wax paper-lined baking sheet. Form each scoop into rounded balls with your hands.

Place the baking sheet into the freezer for at least 15 minutes.

In a skillet, melt 1/4 cup (one-half stick) of butter. Add the crushed pretzels, stirring frequently, until the butter is absorbed, 3 to 5 minutes. Set aside to cool.

Remove the cookie sheet from the freezer.

Roll the ice cream balls in the pretzel mixture, pressing the mixture into the ice cream until coated.

Squeeze lime juice and sprinkle a pinch of salt over the ball before serving.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg

**Total Fat (g):** 0g  
**Saturated Fat (g):** 0g  
**Monounsaturated Fat (g):** 0g  
**Polyunsaturated Fat (g):** 0g  
**Cholesterol (mg):** 0mg  
**Carbohydrate (g):** 0g  
**Dietary Fiber (g):** 0g  
**Protein (g):** 0g  
**Sodium (mg):** 0mg  
**Potassium (mg):** 0mg  
**Calcium (mg):** 0mg  
**Iron (mg):** 0mg  
**Zinc (mg):** 0mg  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 0IU  
**Vitamin A (r.e.):** 0RE

**Folacin (mcg):** 0mcg  
**Niacin (mg):** 0mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refuse:** 0%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 0  
**Other Carbohydrates:** 0

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## Nutrition Facts

### Amount Per Serving

**Calories** 0 **Calories from Fat:** 0

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### % Daily Values\*

<b>Total Fat</b>	0g		0%
Saturated Fat	0g		0%
<b>Cholesterol</b>	0mg		0%
<b>Sodium</b>	0mg		0%
<b>Total Carbohydrates</b>	0g		0%
Dietary Fiber	0g		0%
<b>Protein</b>	0g		
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<b>Vitamin A</b>			0%
<b>Vitamin C</b>			0%
<b>Calcium</b>			0%
<b>Iron</b>			0%

*\* Percent Daily Values are based on a 2000 calorie diet.*