

Grasshopper Chocolate Chip Coconut Milk Ice Cream.

(No gluten, soy, dairy)

INGREDIENTS:

- 1 can unsweetened coconut milk (13.5 ounces)
- 1/3 cup [coconut syrup](#) (more to taste). You could also use maple syrup, agave, or honey.
- 1 teaspoon pure vanilla extract
- 1/4 cup creme de menthe (more to taste, but not so much that your ice cream won't set)
- 1/4 cup [dark chocolate chips](#).

DIRECTIONS:

- In a large bowl, mix together the coconut milk, [syrup](#) and vanilla with a hand mixer for 2-3 minutes until the mixture is totally smooth.
- Chill the mixture for at least 2 hours. The mixture will thicken a bit.
- Turn on your [ice cream machine](#). Pour the chilled mixture into the freezer bowl and let mix until thickened, about 20-30 minutes, depending on the coldness of your ice cream machine. During the last 10 minutes, add the creme de menthe and [chocolate chips](#).
- Transfer the soft ice cream to [ice cream containers](#) or another freezer safe (and odor-safe) container. Freeze for 2 hours to allow the texture to firm further.