

Salty Dawg Popsicle Celebrates National Ice Cream Day



Today's recipe, the Salty Dawg Popsicle celebrates National Ice Cream Day July 20, on an adult level. This is your opportunity to skip the generic booze-filled watermelon you may currently be lugging to summer parties. It is by far the easiest way to create and transport compliment-worthy [cocktails](#) to celebrate a neighbor get-together or your next BBQ. Really, this is no fuss at all. Just mix, freeze and transport.

In 1984, President Ronald Reagan designated July as [National Ice Cream Month](#) and the third Sunday of the month as National Ice Cream Day. He recognized ice cream as a fun and nutritious food that is enjoyed by 90 percent of the nation's population. In the proclamation, President Reagan called for all people of the United States to observe these events with "appropriate ceremonies and activities." That being said, although he may not have envisioned a cocktail popsicle, it sure tastes good. Just sayin'.

The U.S. ice cream industry generated total revenues of \$10 billion in 2010, with take-home ice cream sales representing the largest section of the market, generating

revenues of \$6.8 billion or 67.7 percent of the market's overall value (Source: MarketLine, an Informa business).

Just so you know , about 9 percent of all the milk produced by U.S. dairy farmers is used to produce ice cream, contributing significantly to the economic well-being of the nation's dairy industry. I'd say that's a good reason to have a bowl of ice cream or reach for a popsicle this month.

Brooke Arthur, (ABC, San Francisco Weekly) is the savvy mixologist who provided today's recipe. Brooke got her start in South Lake Tahoe before moving to Santa Rosa and then San Francisco. She received her first mixology lessons from luminaries like Duggan McDonnell, Erik Carlson, Carlos Yturria, Camber Lay and Dominic Venegas. For those of us that are not hip to the super stars of the cocktail world, trust me, she's learned from the best. After working for three years at The Redwood Room, Brooke left to open Umami with Erik Carlson and Frisson with Duggan McDonnell, and was tapped to be among a group of star bartenders at Range. There's so much more to the story of how Brooke Arthur gained her cocktail-cred and if you're lucky enough to spot her at an event somewhere in the USA, be sure to ask her.

Now get your supplies out and let's celebrate National Ice Cream Day with a yummy frozen adult libation!

SALTY DAWG POPSICLE

1/4 Cup Aviation American Gin

3/4 Cup Freshly pressed grapefruit juice

1 Cup Water

3/4 Cup Sugar

In a mixing pitcher, combine all ingredients. Stir. Pour into popsicle molds and let freeze over night.

Dip in salt