

Comstock Food Service January 2024 Newsletter



What's New in Your Schools?

Welcome to your January newsletter! We are excited to share our story with you! With the new year brings another new recipe to try at home-Snow Ice Cream. Maybe this will help us get some snow this month! Since writing this, we have plenty of snow after our recent snow days 😊

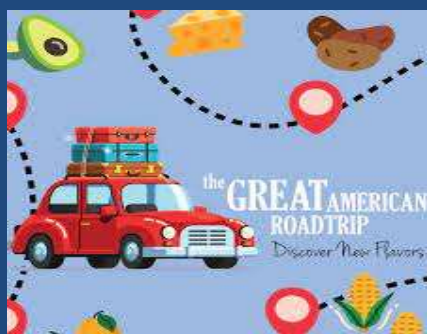
For this month's food focus, we will be taking a Road Trip Across America. We will explore the taste of our great states with special features like a Brooklyn Style Pepperoni Flatbread and our Carolina Slaw.

Spotlight:

Enjoy a taste of China this month with Global Eats at our Comstock High School

Are you feeling lucky?
Lucky Tray Day is January 23rd.

January is School Board Recognition Month. Be sure to thank your school board members for all they do.



Snow Ice Cream

YIELD: about 2-4 servings **DIFFICULTY:** easy!

This 5-minute recipe for homemade snow ice cream is a sweet way to celebrate a snow day!



PREP: 5 minutes

TOTAL: 5 minutes

INGREDIENTS: 1 cup milk (any kind)
1/3 cup granulated sugar
1 tsp. vanilla extract
1 pinch salt
8 cups clean snow or shaved ice
(more or less depending on the density of the snow)
optional (but suggested) topping:
sprinkles!!!

DIRECTIONS: In a large bowl, whisk milk, sugar, vanilla and salt together until combined. Go scoop up some fresh (clean!) snow, and immediately stir it into the milk mixture until you reach your desired consistency. Top with sprinkles or other ice cream toppings if desired. The ice cream should be fluffy and not runny, but it melts quickly, so dive in right away!



Source: <http://www.gimmesomeoven.com/how-to-make-snow-ice-cream-recipe/>

In Our Schools

Comstock High School:
We prepared 150 box lunch meals for the Junior Achievement Titan Business Challenge at Western University, and delivered them, too!

