

Custard shop serves up smooth comfort

Just in time for the heat that's hit the city, Albuquerque has gotten its first frozen custard shop.

Duke City native Kurt Nilson is behind it.

Nilson went to Missouri for three of his college years and discovered the "premium ice cream" dessert — a popular treat in the East and Midwest, he said.

"It's huge," Nilson told the Journal during an interview at his shop at 2720 Central SE, suite D (at Central and Vassar SE). "In St. Louis, you go to a Cardinals game, you go to the arch (Gateway Arch) and you go to Ted Drewes," a popular frozen custard shop there.

Ted Drewes only serves frozen vanilla custard, which is typical for a frozen custard shop. But Nilson decided to offer more than that for Albuquerqueans who like flavor. Everyday, you'll find chocolate, vanilla and a flavor of the day.

You can pick up a calendar of flavors at Chillz Frozen Custard so you can plan for your favorite. A few flavors include: cookies and cream, strawberry cheesecake, lucky charms, cinnamon, oatmeal raisin, pistachio and many more.

Frozen custard, by the way, is like ice cream but has a 10 percent butterfat content (compared to a 16 percent content for average ice cream), 1.4 percent egg yolk in addition and less air.

Chillz makes the frozen custard fresh every day along with its waffle cones

The Retail Connection



RIVKELA BRODSKY
Of the Journal



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Chillz Frozen Custard's Waffle 'n Custard features fresh raspberries from owner Kurt Nilson's mother's raspberry farm. The frozen custard is made fresh daily.

and waffle bowls. They also serve up sundaes, custard floats and funnel cakes. There are also 33 different toppings, including fresh raspberries from his Nilson's mother's farm, Duke's Raspberry Ranch in Edgewood.

The shop is open Monday



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Kurt Nilson opened Chillz Frozen Custard this month at 2720 Central SE Suite D.

through Saturday from 11 a.m. to 10 p.m. and Sunday from noon to 8 p.m. For more information or to find out the flavor of the day, call 265-5648.