

Our State eats

Published in the August 2014 issue of Our State

The Best Peach Ice Cream

Yields 1 quart.

- 3 large egg yolks**
- $\frac{3}{4}$ cup packed light brown sugar**
- $1\frac{1}{2}$ cups heavy cream**
- $1\frac{1}{2}$ cups whole milk**
- 2 tablespoons lemon juice (optional)**
- 1 teaspoon vanilla**
- 1 vanilla bean (optional)**
- 3 large peaches, peeled, pitted,
and cut into bite-size chunks**

In a large bowl, whisk together egg yolks and brown sugar.

In a large saucepan, bring cream and milk to a simmer over low heat. Whisking constantly, slowly pour hot milk mixture into egg yolk mixture until combined; return to the saucepan. Cook over low heat, stirring constantly, for 3-5 minutes or until the custard has thickened enough to coat the back of a spoon. Immediately strain custard into a bowl.

Set bowl in a larger bowl filled with ice water to cool, stirring occasionally. When custard has cooled, stir in lemon juice, vanilla, and vanilla bean, if desired. Chill overnight.

Remove vanilla bean and freeze in an ice cream maker according to the manufacturer's instructions, adding the peaches halfway through the churning process.



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