

## Cranberry Swirl Ice Cream

Courtesy of *In Our Grandmothers' Kitchens*

### *Ingredients:*

#### *for the ice cream:*

1-1/2 cups milk  
4 egg yolks  
2/3 cups sugar  
1-1/2 cups heavy cream  
2 teaspoons vanilla  
1 pinch salt

#### *for the cranberry swirl:*

1 cup water  
1 cup sugar  
12 ounces cranberries

### *Instructions:*

First, make your ice-cream base. Heat the milk until it is steamy but not boiling. In a separate bowl, whisk together the egg yolks and sugar until the mixture is thick and light yellow (about 4 minutes).

Whisk a bit of the hot milk into the egg mixture. Then whisk more, up to about 1/2 or 3/4 cup. Whisk the milky egg yolks into the remaining milk. Cook over medium heat until the custard begins to thicken but does not boil (about 2 to 3 minutes on my gas stove!).

Remove the custard from the heat, and strain it into a heatproof bowl or pot. Cool thoroughly.

As it starts to cool make the cranberry sauce to swirl. (It's basically jellied cranberry sauce, but avoid using the canned stuff if possible.)

In a medium saucepan combine the water and sugar and bring them to a boil. Add the cranberries, and return the mixture to a boil. Reduce the heat, and boil the sauce for 10 more minutes. (If it gets too fuzzy, add a tiny bit of butter.)

Remove the sauce from the heat, and push it through a stainless-steel strainer. You'll end up with about 1-1/2 cups of sauce and a small amount of solid matter; you may discard the latter. Cool the sauce, covered, at room temperature; then refrigerate it until you are ready to make the ice cream.

When that time comes, use a mixer or whisk to break up the jellied cranberry sauce into a thick liquid (instead of a solid). Measure out 1 cup. You may reserve the rest to put on top of your ice cream if you want extra cranberry flavor.

Go back to your ice-cream base and whisk in the cream, vanilla, and salt. Place this mixture in your ice-cream freezer and begin the churning process. When the ice cream looks about ready, add the cup of cranberry sauce and continue churning just until you have a pleasing swirled effect. Serve immediately. This recipe makes a little over a quart of ice cream.