

## Frozen Custard with Sour Cherries

*I love that the sour cherries are a tart surprise hidden the sweet creamy frozen custard.  
Feel free to substitute sweet cherries  
(or any summer fruit) if that's your heart's desire!*

- o 4 eggs, beaten
- o 3/4 cup + 2 Tablespoons granulated sugar
- o 2 cups skim milk
- o 1 vanilla bean, split lengthwise and seeds scraped out (or 1 tablespoon vanilla extract)
- o 1/4 teaspoon salt

In medium saucepan, whisk together eggs, 3/4 cup sugar, milk, vanilla seeds and salt. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon. Cool and then cover and refrigerate until thoroughly chilled, at least 1 hour. When cool, strain through a fine mesh sieve if desired to remove any lumps (this is an optional step), cover and keep refrigerated until ready to freeze.

- o 2 cups pitted sour cherries, halved (frozen work well!)

While the custard mixture cools, place halved cherries in a bowl and sprinkle with 2 tablespoons granulated sugar. Stir and let sit until sugar has dissolved and cherries begin to release juice. Set aside until ready to use.

- o 2 cups heavy cream

When ready to freeze, stir heavy cream into the chilled custard mixture. Pour the combined mixture into your ice cream freezer. Freeze according to manufacturer's directions. When the freezing process is complete and the ice cream is still soft, stir in the cherries and accumulated juice. Transfer to freezer-safe containers, cover and freeze about 2 hours until firm.

Yield: approximately 1½ quarts

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