

Huckleberry Ice Cream

<http://userealbutter.com/2013/08/29/huckleberry-ice-cream-recipe/>
from [The Pie Lady](#)

huckleberry compote

1 1/2 cups huckleberries, fresh or frozen (can substitute blueberries if necessary)
1/4 cup sugar
3 oz. water
1/2 tsp fresh lemon juice

ice cream

1/4 vanilla bean
2 cups heavy cream
1 cup whole milk
6 egg yolks
2/3 cup sugar
pinch of salt

Make the compote: Combine the huckleberries, sugar, and water in a small saucepan and cook over medium heat for about 10 minutes. Whisk the berries so they release their juicy goodness. Remove the sauce from the heat and stir in the lemon juice. Let the compote cool completely.

Make the ice cream: Split the quarter vanilla bean lengthwise. Scrape the seeds out into a medium saucepan. Put the vanilla pod in the saucepan. Add the cream and milk. Bring the cream mixture to a boil over high heat. Remove from heat. In a medium bowl, whisk the egg yolks, sugar, and salt together until thick. Temper the egg yolk mixture by whisking a little bit of the hot cream in gradually until half of the cream has been incorporated in the egg yolks. Pour the egg yolk mixture into the pan with the rest of the hot cream. Cook over medium heat while stirring constantly (be sure to scrape the bottoms and sides of the pan periodically) until the custard thickens and coats the back of a spoon. Strain the custard through a fine-mesh sieve. Chill the custard completely in the refrigerator or over an ice bath.

To make huckleberry ice cream, combine the huckleberry compote with the chilled custard then process in an ice cream machine according to the manufacturer's instructions. To make huckleberry swirl ice cream, process the custard in your ice cream machine according to the manufacturer's instructions. Place the soft ice cream in the vessel you plan to freeze it in (something shallow and wide works best for swirls) and then pour in the huckleberry compote. Use a dull knife, spoon, or chopstick to swirl the compote into the ice cream (not just at the surface, but also below the surface). Makes 1 quart.