

Key Lime Pie Ice Cream

<http://userealbutter.com/2013/02/20/key-lime-pie-ice-cream-recipe/>
based on [this lemon ice cream](#)

1 tbsp key lime zest (about 4 key limes)
1/2 cup key lime juice (about 12 limes)
3/4 cups sugar
pinch of salt
1 cup milk
4 egg yolks
2 cups cream
1/2 cup graham crackers, crushed

Mix the zest, juice, sugar, and salt together in a bowl. Let sit in the refrigerator for a couple of hours. Heat the milk until it is just boiling. Remove from heat. Whisk a quarter cup of the hot milk into the egg yolks (to temper the yolks). Whisk in a little more. Scrape the yolk-milk mixture back into the rest of the milk and whisk together. Place over medium heat and whisk constantly until the custard has thickened (should coat the back of a spoon). Place the custard on ice or in the refrigerator until it is chilled completely. Mix the sugar-lime mixture, the custard, and the cream together in a large bowl. Churn the ice cream in your ice cream maker according to the ice cream maker instructions. Stir the graham crackers into the soft ice cream. Freeze. Makes about 1.75 quarts.