Orange Creamsicle Frozen Yogurt Two Ways

http://userealbutter.com/2014/05/29/orange-creamsicle-frozen-yogurt-two-ways-recipe/
based on orange creamsicle ice cream from The Perfect Scoop by David Lebovitz

smooth and blended version
grated zest of 3 oranges (preferably organic)
2/3 cups sugar
1 1/4 cups orange juice, freshly squeezed
1 1/2 cups plain whole milk yogurt
1 tsp vanilla extract
2 tsps Grand Marnier

swirl version
3 cups plain whole milk yogurt
1 cup sugar
1 tsp vanilla extract
2 cups orange juice
grated zest of 3 oranges (preferably organic)
1/4 cup sugar
1 tbsp Grand Marnier

Make the smooth and blended version: Place the grated orange zest and sugar in a blender and pulverize until very fine. Add the orange juice, yogurt, vanilla extract, and Grand Marnier. Blend until the sugar is dissolved. Chill the mixture and churn in your ice cream maker according to the manufacturer's instructions. Freeze the yogurt. Makes 1 quart.

Make the swirl version: Stir the yogurt, sugar, and vanilla extract together until the sugar is dissolved. Refrigerate until ready to use. Place the orange juice, orange zest, and 1/4 cup sugar in a small saucepan over medium high heat. Stir until it comes to a boil, then reduce to a simmer. Let simmer (stirring occasionally) until the volume is reduced by half (you should have a little more than 1 cup of liquid). Remove from heat and let cool. Stir the Grand Marnier into the orange juice mixture and let it chill in the refrigerator. When the orange juice mixture is completely chilled, take the yogurt out of the refrigerator and churn in your ice cream maker according to the manufacturer's instructions. Layer half of the churned yogurt in a shallow baking dish or tupperware. Pour half of the orange juice mixture over the yogurt. Layer the rest of the yogurt on top, then finish with the rest of the orange juice mixture. Feel free to run a knife or spoon around in the yogurt to help it swirl (but it isn't necessary). Freeze. Makes a little more than a quart.