

Pumpkin Ice Cream

<http://userealbutter.com/2008/10/31/pumpkin-ice-cream-recipe/>

1 cup milk
2 cups cream
1 vanilla bean, split lengthwise
1/2 tsp salt
3/4 cup sugar (perhaps use brown sugar)
6 egg yolks
3/4 tsp vanilla extract
15 oz. can of pumpkin purée, unsweetened (perhaps puréed roasted pumpkin)
2 tsps ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp ground cloves
1/2 tsp ground ginger

Warm the milk, sugar, 1 cup of cream, and salt in medium saucepan. Scrape seeds from the vanilla bean into the warm milk and add the bean as well. Cover and remove from the heat. Let steep at room temperature for 30 minutes. Pour the remaining cup of cream into a large bowl and set a mesh strainer on top. In a separate bowl, whisk the egg yolks. Slowly pour the warm cream mixture into the egg yolks while whisking constantly. Scrape the mixture back into the saucepan and stir it constantly over medium heat with a heatproof spatula until mixture thickens and coats the spatula. Pour custard through strainer and stir it into the cream. Put the vanilla bean into the custard, add the vanilla extract, pumpkin, cinnamon, nutmeg, cloves, and ginger. Stir until cool over an ice bath. Chill the mixture completely in the refrigerator. When ready to churn, remove the vanilla bean (rinse it and reserve it for another use) then freeze the mixture according to the ice cream maker's instructions.