

Roasted Cherry Bourbon Swirl Ice Cream

<http://userealbutter.com/2016/06/19/roasted-cherry-bourbon-swirl-ice-cream-recipe/>
adapted from *The Bojon Gourmet*

12 oz. sweet cherries, rinsed, stems removed
1 tbsp sugar
3 tbsps bourbon
1 cup milk
2 cups heavy cream
3/4 cup sugar
pinch salt
5 egg yolks
1 whole vanilla bean, split lengthwise
1 tbsp bourbon
1 tsp lemon juice

Make roasted cherry bourbon swirl: Preheat oven to 450°F. Place the cherries in a single layer in a baking dish or rimmed baking sheet lined with foil (for ease of cleanup). Sprinkle 1 tablespoon of sugar and 1 tablespoon of bourbon over the cherries. Roast for 15 minutes until the juice from the cherries is oozing, but not burning. The cherries should look prune-like. Remove from oven. When the cherries have cooled, remove the pits by hand (this is easy) and be sure to catch any juices while working. Place the pitted cherries, juices, and remaining bourbon together in a blender or food processor and pulse to desired consistency. I liked mine chunky, but you might want yours smooth. Chill in a refrigerator.

Make the ice cream: Combine the milk, 1 cup of heavy cream, 3/4 cup sugar, and salt in a medium saucepan over medium heat. Stir to dissolve the sugar. When the liquid is steaming, but not boiling, turn off the heat. Scrape the vanilla seeds from the vanilla bean pod with the tip of a sharp knife. Add the vanilla seeds and pod to the hot milk mixture. Cover and let steep for 30 minutes.

Remove the lid and reheat the liquid until it is steaming, but not boiling. Place the egg yolks in a medium bowl. While whisking the egg yolks, slowly pour a half cup of the hot milk mixture into the yolks. When the liquid is incorporated, whisk in another half cup of the hot milk mixture. Pour the egg yolk mixture into the saucepan containing the rest of the milk mixture. Set the pan over medium heat and stir constantly until the custard thickens enough to coat the back of a spoon. Remove the custard from the heat. Pour the custard through a fine-mesh sieve into a bowl to strain out any eggy bits. Stir in the remaining cup of heavy cream. Place the vanilla bean pod in the custard. Chill the custard over an ice bath then refrigerate the custard covered until completely chilled (I let it chill overnight).

Stir the bourbon and lemon juice into the custard. Remove the vanilla bean pod. At this point, you can stir the chilled roasted cherry bourbon mixture into the custard for a uniform ice cream, or keep them separate for a swirl effect. Pour the custard into the bowl of your ice cream machine and churn according to the manufacturer's instructions. Scoop the churned ice cream into a container. If making a swirl, spoon the cherry mixture over the ice cream and gently fold it into the ice cream a couple of times. If you mix it too much, you may lose the swirl. Cover and

freeze the ice cream. If making a non-swirl ice cream, place the churned ice cream in a container and freeze. Makes a little more than a quart.