

## Salted Caramel Ice Cream

<http://userealbutter.com/2010/12/20/salted-caramel-ice-cream-recipe/>  
from [\*What's Gaby Cooking\*](#)

12 oz. sugar  
2 oz. salted butter  
1 1/2 cups cream  
1 1/2 cups whole milk  
6 egg yolks  
2 tsps vanilla extract  
1 tsp fine sea salt (I prefer to omit and add the salt when serving or reduce by half)

In a wide heavy saucepan, cook the sugar over medium high heat until the edges begin to turn golden brown and melt. You can stir a little to incorporate the dry sugar as it melts. When all of the sugar has caramelized, but before it begins to burn (turn dark brown – this really doesn't taste very good... ask me how I know this), add the butter, milk, and cream. It will sputter and bubble, so take care, but it shouldn't boil over. Reduce heat to medium flame and stir until all of the caramel has melted (it will harden and stick to the pan at first) and the liquid is barely simmering. In a small bowl, whisk the egg yolks, vanilla, and salt together until it becomes light yellow and thickens. Slowly whisk in a cup of the warm cream mixture into the eggs and whisk until incorporated. Pour the mixture back into the pan with the rest of the caramel/cream. Set the pan over medium heat and stir constantly (scraping the corners and bottom of the pan with a rubber spatula or wooden spoon) until the custard thickens to nappé consistency. Remove from heat and strain through a fine-mesh sieve. Cover with plastic wrap and refrigerate until completely chilled. Churn per your ice cream machine's instructions and freeze. Makes a quart (it's pretty soft).