

Cranberry Ice Cream

Makes approximately 1 - 1 ½ quarts

2	c.	Heavy whipping cream
½	c.	Sugar, plus 3 Tbl. (or 1 ½ plus 3 Tbl. if using cranberries)
¼	tsp.	Salt
6	lg.	Egg yolks
2	c.	Cranberries, fresh or frozen (do not thaw) or 1 cup homemade cranberry sauce
1	3 inch	Cinnamon stick (if using cranberries)

Bring cream and ½ cup sugar just to a boil in a medium saucepot, stirring until sugar dissolves. Remove from heat, cover and keep hot.

With an electric mixer on high speed, beat yolks, salt and 3 Tbl. sugar until tripled in volume and thick enough to form a ribbon that holds for 2 seconds when beater is lifted from the batter. Reduce mixer speed to low and slowly add hot cream mixture. Return this mixture to the saucepot and cook over moderate heat, stirring constantly with a wooden spoon until custard is slightly thickened and registers 170° on a candy thermometer. Do not boil. Strain through a fine mesh strainer into a large heatproof bowl and discard any solids. Cool to room temperature, stirring occasionally. If using homemade cranberry sauce, mix into cooled custard and chill for about 3 hours or overnight. If using cranberries, place cranberries, cinnamon stick and 1 cup of sugar into a saucepot and bring to a boil over high heat. Reduce heat to low and simmer, covered, stirring occasionally, until cranberries have burst and released their juices. Remove from heat and discard cinnamon. Carefully transfer cranberries to a blender and purée (use caution when blending hot mixtures). Force through a fine mesh strainer and press on solids with the back of a wooden spoon. Discard solids and cool to room temperature. Add this mixture to the cooled custard and chill for about 3 hours or overnight. Freeze cranberry custard according to manufacturer's instructions. Transfer to airtight freezer safe container, cover and freeze at least 4 hours and up to 3 days.