

Spiced Plum Ice Cream

Total time: 10 minutes plus 1 hour 30 minutes standing and freezing

Serves: 8

Note: Making ices does not require an ice cream maker. Place the mixture in a bowl in the freezer and stir occasionally until the mixture is the consistency of soft serve. Allow to freeze. If frozen overnight ice may develop so allow it to warm slightly before serving.

2 pounds red-skinned plums pitted and chopped

3/4 C. sugar

3/4 t. black peppercorns

1/2 t. whole allspice

1/4 C. whole milk

3/2 C. whipping cream

1/2 t. salt

1. You should have about 4 cups of fruit. Place this in a bowl with the sugar and set aside for 30 minutes. Stir occasionally.

2. Crush the peppercorns and allspice with one or two pulses of a spice grinder. Combine the spices with the milk, cream, and salt in a small saucepan over medium heat and simmer about 3 minutes. As soon as bubbles appear around the rim remove from heat and cover. Set aside for 30 minutes to steep.

3. Drain the spices from the milk and discard. Puree the fruit and milk in a blender until smooth--bits of peel will be visible. The mixture will be slightly thicker than a milkshake. Finish with option A or B below.

A. Pour the blended fruit into a bowl and freeze for 1-2 hours stirring occasionally.

B. If you are using an ice cream maker. Pour the blended fruit into a bowl and chill about 30 minutes. When chilled follow the instructions

for the ice cream maker. When the ice is the texture of soft serve transfer it to the freezer to harden.