



Natural Mint Chocolate Chip Ice Cream

Yield: 1 quart

When I make hand-churned ice cream I like to ask the kids that are going to churn the ice cream what flavor they would like. This week it was Mint Chocolate Chip! This also is a two-day process, don't let that scare you! It is worth it!

1/4 cup	water
1/4 cup	granulated sugar
1 cup	mint leaves (packed tight)
3 cups	heavy cream
1 cup	whole milk
3/4 cup	granulated sugar
2 tsp	pure vanilla extract
4 large	egg yolks, room temperature

1. In a small saucepan bring the water and first sugar to a boil. Turn off the heat, submerge the mint into the liquid and place a lid on top. Let cool completely.
2. In a saucepan heat cream, milk and sugar until sides are bubbling but not boiling, stirring occasionally until the sugar is dissolved and the mixture is hot.
3. In a small bowl place egg yolks, take about 1 cup of the hot liquid and pour into the yolks and whisk, then take the mixture and pour into heated cream, cook over medium heat until it thickens and coats the back of a spoon, about 8 minutes. Add mint liquid.
4. Cool the mixture for about 1 hour at room temperature. Place into a jar and refrigerate overnight.
5. Place into your ice cream freezer and freeze according to the manufacturers instructions.