

# Brown Ale Ice Cream

From the Kitchen of Stephanie Riley, Philanthropy Officer

If you're seeking a refreshing treat to add to your repertoire, look no further than this delightful ice cream; delicious on its own, and even better paired with a warm brownie, a slice of your favorite pie, or a warm summer night.

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## Ingredients

- 3/4 cup sugar
- 6 egg yolks
- 2 cups heavy whipping cream
- 1/2 teaspoon salt
- 8 oz brown ale, open bottle ahead of time to flatten

## Directions

1. In a medium saucepan, whisk together the sugar, egg yolks, and salt. Once combined, mix in the whipping cream.
2. Set over medium-low heat and slowly heat mixture to 180°F, whisking often and scraping the bottom and corners of the pan. This should take 10 minutes or so. You don't want to go too high and scramble the eggs!
3. When the mixture hits 180°F, or is thick enough to coat the back of a spoon, remove it from the heat and pour through a fine mesh strainer into a medium-sized bowl.
4. Whisk in the beer and immediately put the bowl into an ice bath to cool. When the mixture cools to 70°F, remove from the ice bath and cover with saran wrap, then place in the fridge to cool completely.
5. When the ice cream mixture is completely chilled, pour into an ice cream machine and process for 20 minutes. (If you don't have an ice cream machine on hand, freeze the mixture in a large freezer bag, break into chunks when fully frozen, and "churn" in a food processor until smooth)