



Granada
Gourmet
a place for cooks

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Recipes from ***Peaches and Other Juicy Fruits*** by Olwen Woodier. Published by Storey Publishing, North Adams, MA. Copyright 2004. Reprinted with permission of the publisher. All rights reserved.

Peach Ice Cream

Makes 12 servings

Though classic ice cream recipes call for a base of egg custard, this easy recipe is thickened with sweetened condensed milk.

1-1/2 pounds (3-4) ripe peaches, peeled, pitted, and sliced (or 3 cups canned or frozen slices)
1/2 cup sugar
1 tablespoon peach brandy or vanilla extract
2 cups half-and-half cream, chilled
1 cup low-fat milk, evaporated milk, or vanilla soy milk, chilled
1 can (14 ounces) sweetened condensed milk, chilled

1. Crush the peaches in a large bowl with a potato masher, to make about 2 cups.
2. Add the sugar and brandy and let stand for 30 minutes, stirring occasionally until the sugar has dissolved.
3. Add the cream, milk, and condensed milk and stir to mix. Pour into an ice-cream maker and freeze according to the instructions.