

Dessert

Fresh Peach Ice Cream

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Preparation Time: 30 minutes

Chill: 24 hours

1 1/2 pounds (5 medium) ripe peaches, peeled and pitted

3 cups half-and-half or light cream

1 1/4 cups sugar

6 egg yolks, lightly beaten

1 teaspoon vanilla

1 Chocolate-Peach Sauce recipe (optional)

Cut the peaches into chunks and place in a food processor or blender. Cover and process or blend until smooth.

Measure two cups of the peach puree' for the ice cream. Cover and chill.

Measure and set aside two tablespoons of the peach puree' for the Chocolate-Peach Sauce (if using). Cover and chill any remaining puree' for another use.

In a large saucepan, combine the half-and-half and sugar. Cook and stir over medium heat until the sugar is dissolved.

Gradually stir about half of the hot mixture into the egg yolks. Add the yolk mixture to the cream mixture in the saucepan.

Cook and stir about 5 minutes more or until the mixture is slightly thickened and coats the back of a metal spoon. Remove from heat.

Transfer the mixture to a large bowl. Cover and cool for 30 minutes. Stir in the vanilla.

Cover and chill for 4 to 24 hours.

Stir in the two cups of chilled peach puree'.

Freeze the mixture in a four to five quart ice cream freezer according to the manufacturers directions.

Ripen for at least 4 hours in the freezer.

If desired, serve the ice cream with Chocolate-Peach Sauce.

Yield: 1 1/2 quarts

Per Serving (excluding unknown items): 1337 Calories; 31g Fat (20.4% calories from fat); 17g Protein; 253g Carbohydrate; 0g Dietary Fiber; 1276mg Cholesterol; 45mg Sodium. Exchanges: 1 1/2 Lean Meat; 4 1/2 Fat; 17 Other Carbohydrates.