

Dessert

Margarita Ice Cream

St Lucie News Tribune

Servings: 8

1 1/2 cups heavy cream

2 tablespoons heavy cream additional

6 large egg yolks

1 3/4 cups sweetened condensed milk

7 tablespoons tequila

2 tablespoons orange-flavored liqueur (triple sec, Grand marnier, Cointreau)

6 limes juice

1 lime zesty Yogurt Slather

Make a custard by heating the cream in a medium saucepan, whisking it very slowly into the egg yolks in a medium bowl, and then pouring the liquid back into the cleaned saucepan.

Cook, stirring constantly, until thickened, about 4 minutes. (Do not let boil.)

Pour mixture into a bowl and cool, then stir in condensed milk, tequila and orange-flavored liqueur, lime juice and zest and cool completely.

Pour into a container with a tight-fitting lid and freeze for at least 4 hours.

Per Serving (excluding unknown items): 532 Calories; 29g Fat (50.2% calories from fat); 16g Protein; 48g Carbohydrate; trace Dietary Fiber; 245mg Cholesterol; 209mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 5 1/2 Fat; 2 1/2 Other Carbohydrates.