

Stirred Lemon Ice Cream with Fresh Cherries

from Lynne's Sunday Suppers, July 2000

Serves 4 to 6

An old-fashioned ice cream from a time when many people didn't have any sort of ice cream machine. All you do is stir. First, stir the ingredients together. Then stir occasionally as they freeze.

Serve ice cream slightly softened along with the fresh cherries. In the center of the table have a basket of cherries and a bowl of cool water. Everyone dips the cherries in the water to rinse them before eating.

Lemon and Cherry Tips: Organic lemons are especially important here since we're using the zest as well as the juice. With cherries, always taste before buying, and buy organic if at all possible. The best flavored and readily available cherries I've found over the past couple of years have been Royal Anns and Lamberts. Morellos are tart and great for pies.

- 4 tsp grated lemon zest (from about 1 1/2 large lemons)
- 1/2 C fresh-squeezed lemon juice
- 1/4 tsp salt
- 2 C sugar
- 1 qt heavy cream
- 1 to 1 1/2 lbs ripe cherries

1. In plastic container stir together zest, juice, salt and sugar till completely blended. Stir in cream.
2. Cover & freeze about an hour, or till mushy. Stir with fork, freeze another hour or so till mushy and stir again. Repeat this one more time and freeze till firm.
3. Transfer ice cream to the refrigerator about an hour before serving. Then spoon out into individual bowls. Serve with the cherries on the side.