

Ginger Ice Cream

Ingredients:

Simple Syrup

- 1/4 cup water
- 1/4 cup granulated sugar

Ice Cream Base

- 2 cups heavy cream
- juice of half a lemon
- 2 ounces' ginger preserves
- 1/4 cup diced candied ginger



Directions:

Simple Syrup:

Combine the water and sugar in saucepan. Place over medium heat and bring to a simmer. Once sugar has dissolved, remove from the heat and cool.

Ice Cream Base:

Place the ginger preserves in a bowl and mash down any large pieces of ginger.

Combine the preserves with the cream and lemon juice. Add the simple syrup to taste. Depending on the sweetness of the preserves, you might use more or less.

Churn the ice cream base according to the directions on your machine.

Fold in 3/4 of the chopped candied ginger and top the rest of the ginger on top.

Freeze in a container until solid.