



Ben's Vanilla Stout Ice Cream

Ingredients:

- 2 Cups Heavy Whipping Cream
- 1 Cup 2% Milk
- ½ Cup Half & Half
- 1 Cup Sugar
- 1 Vanilla bean
- 6 egg yolks, beaten
- 12oz Zack's Vanilla Stout beer

- 1) Combine cream, milk, half & half and sugar in a saucepan over medium heat. Stir frequently until sugar has dissolved
- 2) Split vanilla bean lengthwise, scrape out seeds into cream mixture. Place bean pods into mixture and bring to a simmer (just short of boil), stirring frequently. Remove from heat and remove/discard bean pod.
- 3) Beat egg yolks in bowl, gradually whisk in 1 cup of hot cream mixture.
- 4) Whisk egg yolk mixture back into the saucepan and place over medium heat. Whisk constantly until slightly thickened, about 2 to 3 minutes. Mixture should coat back of a spoon. Again – do not boil...
- 5) Transfer mixture to bowl and chill until cold, for at least 2 hours to overnight.
- 6) Simmer Zack's Vanilla Stout until reduced to 2/3 cup = about 15 minutes. Chill beer syrup – to least 2 hours
- 7) Whisk together cream mixture & beer syrup; pour into ice cream maker and freeze according to manufacturer's instructions (I did about 20 minutes on my Kitchen Aid mixer w/ ice cream attachment)