

BOURBON GINGERSNAP ICE CREAM

Ingredients:

ice cream -

2 cups crumbled gingersnaps
2 cups whole milk
4 egg yolks
1 1/2 cups heavy cream
2/3 cup granulated sugar
pinch of salt
1 T bourbon

gingersnap cookie crust -

2 cups gingersnap crumbs
5 T butter, room temperature
pinch of salt
1 T sugar
Directions:

Make gingersnap cookie milk by submerging the cookie crumbs in milk and setting aside at room temperature for 1 hour.

Meanwhile, make the base. Place the egg yolks in a small bowl. In a saucepan, over medium heat, dissolve the sugar and salt in heavy cream. Slowly pour half of the mixture into the yolks, tempering them, warming them slowly. Return the yolk mixture back the pan and cook over medium heat until 170F. Pour through a fine mesh strainer into a large bowl.

Strain the milk, and measure making sure you have 1 1/2 cups. Add more milk if necessary. Whisk into custard base and chill.

Preheat oven to 350F and make cookie crust. Combine the gingersnaps, butter, salt and sugar in a food processor until all the crumbs are moistened. Add an additional tablespoon of butter if necessary.

Transfer to a parchment lined baking sheet and bake for 10-15 minutes or until golden brown. Remove from the oven and cool completely.

Once ice cream mixture is chilled, whisk in bourbon and churn in your ice cream maker according to the manufacturer's directions. Layer in an airtight canister with the cookie crust crumbs.