

Vanilla Ice Cream

adapted barely from [Tammy via food52](#)

makes 3 cups

1 1/2 cups heavy whipping cream (not ultra-pasteurized)

1 1/2 cups whole milk

3/4 cups sugar

4 egg yolks

1 vanilla bean (scraped, pod reserved for Cherry Rhubarb Sauce)

pinch of salt

Heat cream and milk in a pot to 175 degrees. Meanwhile, beat the egg yolks and sugar on high until light yellow. Pour 1 cup of hot cream mixture into eggs and whisk to combine. Pour egg mixture into cream mixture and add scraped vanilla seeds and salt. Heat to 180 degrees then remove from heat. Strain mixture into a bowl sitting in an ice bath. Once custard cools, cover and refrigerate until very cool. Process in ice cream maker according to manufacturer's recommendations.

Cherry Rhubarb Sauce

1 pound rhubarb stalks

2 cups sweet cherries (stemmed and pitted)

1/4 cup brown sugar

1 cup water

reserved vanilla pod from ice cream

Wash and dice the rhubarb. Halve half of the cherries and quarter the other half. In a medium pot, place the quartered cherries, half the rhubarb, the sugar, water, and vanilla pod. Heat to a boil, and then simmer until mixture is syrupy and beginning to thicken. Add the reserved rhubarb and cherry halves. Cook for another couple of minutes until fruit is heated through. Remove from heat and store in a sterile jar in refrigerator. Serve hot or cold on ice cream or waffles.