

Fresh Peach Ice Cream

MAKES ABOUT 1 QUART

"We try to make nine gallons of homemade ice cream for the July singing at Liberty Church every year," says Willard Wright. "The peach is the favorite." This recipe is an adaptation of the one Wright uses to make the larger batches for the gathering.

1 cup sugar

$\frac{2}{3}$ cup evaporated milk

$1\frac{1}{2}$ cups whole milk

2 eggs

1 large peach, pitted, skinned, and puréed

$\frac{1}{2}$ cup peach soda, preferably Nehi

(see page 96)

Pinch of salt

1. Put sugar, evaporated milk, $\frac{1}{2}$ cup of the whole milk, and eggs into a medium saucepan and whisk until well combined. Cook over medium-low heat, stirring constantly, until thickened, about 30 minutes. Strain the mixture through a fine-mesh sieve into a large bowl and set aside to let cool.

2. Once mixture has cooled, add puréed peach, peach soda, remaining whole milk, and a pinch of salt and stir well to combine.

3. Pour mixture into an ice cream maker and process according to the manufacturer's directions. Transfer ice cream to a sealable freezer-safe container and freeze.