

GUINNESS ICE CREAM

Equipment

- Ice Cream Maker

Ingredients

- 1 $\frac{1}{2}$ cans Guinness stout
- 1 large egg
- 1 cup sugar
- $\frac{1}{2}$ cups milk
- 2 cups cream

Instructions

1. Boil stout down until reduced to a pint.
2. Lower heat and simmer on low.
3. Blend sugar and egg in a bowl.
4. Add the milk to the egg then add the stout concentrate.
5. Mix in the cream and chill in the refrigerator for 1 hour.
6. Use either ice cream maker following manufacturer's directions or freeze for several hours in the freezer and beat until light and fluffy and then refreeze for several hours.