

Orange Ice Cream

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Ingredients:

4 tablespoons of frozen orange juice concentrate.

$\frac{3}{4}$ cup of sugar.

1 cup of milk.

1 tablespoon of orange zest.

1 cup of heavy cream.

1 teaspoon of vanilla.

1 tablespoon of Grand Marnier liqueur.

Mint, to garnish.

Candied orange zest, to garnish.

Directions:

In a large bowl, combine the frozen orange juice concentrate, sugar, milk and orange zest.

In another bowl whip the cream and vanilla to stiff peaks.

Gently fold whipped cream into orange mixture to combine.

Pour into a loaf pan and freeze overnight.

Scoop into dishes and drizzle with Grand Marnier liqueur.

Garnish with a sprig of mint and candied orange zest.