

# Salted Maple Bacon Ice Cream – Comfort du Jour

It wouldn't be summer without ice cream, and it wouldn't be *Comfort du Jour* without some unexpected flavor twists. One of the biggest reasons I love my ice cream machine is that I can choose my own flavors rather than relying on the same old varieties you find everywhere else. Using my easy formula for custard ice cream base, I've whipped two of my all-time favorite flavors into one frosty treat.

And because we get a little crazy at our house about the sweet-salty combination of maple and bacon, I've garnished the ice cream with additional bacon, glazed with maple syrup. I'll share that, too.

## INGREDIENTS

1 1/2 cups whole milk  
1 1/2 cups heavy cream  
1/3 cup maple sugar\* (see notes)  
3 egg yolks  
1/2 cup dark maple syrup  
1/2 tsp. kosher salt  
4 thin slices uncured maple bacon, cooked until crispy, then broken into bits\*  
1 Tbsp. bourbon (optional but recommended for improved texture)

## \*NOTES

Maple sugar is not as easy to find in local stores as maple syrup. You could substitute with caster sugar (sometimes called "superfine" sugar) or simply increase the maple syrup to a total of 3/4 cup.

All 4 slices of bacon listed are intended as add-ins to the ice cream. Cook a few extra slices of bacon if you want to make the maple-glazed candied bacon garnish.

## INSTRUCTIONS FOR THE CUSTARD

1. In a stand mixer or bowl with hand mixer, whip egg yolks until they get frothy and increase in volume. Gradually add maple sugar, whipping constantly and stopping occasionally to scrape down the sides of the bowl.
2. Heat milk and cream until hot and steaming but not boiling. Reduce the heat to very low (or turn it off) at this point, so that the milk mixture doesn't curdle. Measure out about 1 cup of the hot milk mixture. Stream it slowly into the egg yolk mixture while running the mixer. Use a lower speed on the mixer to avoid whipping too much air into the cream mixture.
3. Transfer the tempered yolk mixture back to the saucepan with the remaining milk-cream mixture and cook over medium-low heat, stirring constantly, until custard is smooth and coats the back of the spoon. Remove from heat. Stir in kosher salt until dissolved.
4. Whisk in maple syrup, stirring thoroughly to combine. Lay plastic film directly onto the surface of the custard to prevent condensation. Cover the bowl with additional film or lid and refrigerate several hours to overnight.

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## TIME TO FREEZE THE ICE CREAM!

1. Before freezing, remove plastic film and stir mixture to reincorporate any ingredients that may have settled to the bottom. Freeze in ice cream maker according to manufacturer's instructions.
2. In the last few minutes of churning, add bacon crumbles to the ice cream.
3. Mix in a tablespoon of bourbon in the final minute. The alcohol will just barely flavor the ice cream, but the real benefit will be improved texture for scooping directly from the freezer.

## BONUS RECIPE – CANDIED MAPLE BACON

2 to 3 thin strips uncured maple bacon

2 Tbsp. maple syrup

Cook bacon in the oven on a parchment-lined baking sheet. When bacon is crisp, transfer to a paper towel and replace parchment paper. Lightly brush maple syrup onto each side of the bacon slices, and return it to the oven on the clean parchment for a few minutes. Repeat two or three more times, until syrup is hardened and bacon looks like candy. Cool completely and wrap loosely in foil or parchment. Garnish ice cream portions with a piece of the bacon.