

Peach and Amaretto Ice Cream

4 large very ripe peaches, pitted and diced
1 cup milk (preferably whole)
2 cups cream
1 cup sugar
Juice of 1 Lemon
2 oz. Amaretto
Amaretti cookies for garnish (optional)

Puree peaches in a food processor (you can leave out 1/2 to 1 cup of the peaches and add the last 5 mins. if desired). Place peaches, sugar and lemon juice in a large saucepan. Over medium heat bring the peach mixture to a low boil, reduce to medium low, cook until mixture is reduced by 1/3, about 20 to 30 minutes.

Slowly whisk in milk and cream. follow your manufacture's instructions for ice cream making. Makes about 2 quarts. Serve with amaretti cookie if desired.