

## **Brown Butter Candied Bacon Ice Cream**

Makes about: 1 1/2 quarts | Active time: 40 to 45 minutes

The teetotaler version of Bourbon Brown Butter Candied Bacon Ice Cream, this has the same salty, smoky, sweet, rich goodness, but without the boozy edge. Sandwiched between chocolate chip cookies, it's the center of the knockout sandwich known as the Louis Ba-kahn, one of our most popular combinations.

1/2 stick (4 tablespoons) butter  
8 (1-ounce) strips bacon  
1/2 cup maple syrup  
1/2 teaspoon sea salt

### Plain Custard Base

Makes about: 1 1/2 quarts | Active time: 10 to 15 minutes

2 cups whole milk  
2 cups heavy cream  
1 1/4 cups granulated sugar  
8 large egg yolks

For the base:

Use the freshest eggs available for best results. If possible, refrigerate the base for a full 24 hours—the longer, the better. We like to chill our bases in plastic or stainless-steel pitchers with airtight lids for easy pouring into the ice cream maker after chilling.

1 In a 4-quart saucepan, combine milk, cream, and half of sugar. Set over high heat, and cook, stirring occasionally, until mixture comes to a boil, about 5 minutes.

2 Meanwhile, in a medium bowl, whisk yolks and remaining sugar until smooth, heavy, and pale yellow, about 30 seconds.

3 When cream mixture just comes to a boil, whisk, remove from heat, and, in a slow stream, pour half of cream mixture over yolk-sugar mixture, whisking constantly until blended.

4 Return pan to stovetop over low heat. Whisking constantly, stream yolk-cream mixture back into pan.

5 With a wooden spoon, continue stirring until mixture registers 165 to 180 degrees on an instant-read thermometer, about 2 minutes. Do not heat above 180 degrees, or eggs in base will scramble. Mixture should be slightly thickened and coat back of spoon, with steam rising, but not boiling. (If you blow on the back of the spoon and the mixture ripples, you've got the right consistency.)

6 Pour base into a clean airtight container and refrigerate for 12 to 24 hours before using.

7 Use base within 3 to 5 days.

For the ice cream:

1 In a small saucepan, melt butter over medium heat and cook until it is a medium brown/caramel color, about 4 minutes. Be careful not to burn. Remove from heat and strain through a fine-mesh sieve into a small bowl. Let cool.

2 In a large skillet, cook bacon strips over medium-low heat, turning, until just before crispy. Transfer to paper towels to drain and cool.

3 When cool, finely dice bacon strips. In a clean skillet, combine diced bacon and maple syrup and cook over medium-high heat for about 3 minutes, until syrup is thick and has reduced by half. Sprinkle with sea salt. Remove from heat and set aside to cool.

4 Mix cooled brown butter and candied bacon into base.

5 Process in an ice cream maker according to manufacturer's instructions.

6 Scrape into an airtight storage container. Freeze for a minimum of 2 hours before serving.

Suggested Cookies:

Chocolate Chip or Pretzel Chocolate Chunk

Coolhaus Sandwich Creation:

Louis Ba-kahn: Chocolate Chip Cookies + Brown Butter Candied Bacon Ice Cream