



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Butternut Squash**

### Sage Pecan Ice Cream

**Ingredients:**

10-12 sprigs sage  
1 cup candied pecans, roughly chopped  
1 cup packed brown sugar  
2 cups heavy cream  
2 cups whole milk  
5 egg yolks  
¼ cup brandy

**Directions:**

In a heavy saucepan, bring the heavy cream, whole milk, and sage to a low boil. Remove from heat and let steep for 30 minutes. In a large bowl, whisk the egg yolks and brown sugar.

Remove the sage from the cream mixture squeezing off the excess milk so you salvage every bit of flavor. Pour the warm cream slowly into the egg yolk mixture. The cream should be cool enough not to scramble the egg yolk but it's best not to take chances so add it slowly while whisking the custard.

Return the custard to the sauce pan, cooking until the custard has thickened, stirring occasionally. Do not let it boil. The custard is done when it coats the back of a spoon without dripping. Whisk in the brandy. Allow to cool.

Place in a deep, freezer safe container, freezing for 5-6 hours. With a submersion blender, blend the ice cream until smooth. Fold in the candied pecans. Place back in the freezer until frozen.