



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Yellow Bell Peppers**

Lemon Bell Pepper Ice Cream

Ingredients:

2 yellow bell peppers, cored and cut into large pieces
 $\frac{3}{4}$ cup lemon juice
1 cup sugar
14 oz sweetened condensed milk
2 cups heavy cream
 $\frac{1}{4}$ cup water
2 Tbs Limoncello (optional)

Directions:

Heat the peppers, sugar, and water over medium high heat until the peppers soften, about 15 minutes. (Don't worry the peppers will not burn because of the small amount of water, the peppers will release their own juices during the cooking process.) Once the peppers have softened, remove the mixture from the heat. Stir in the lemon juice. Allow to cool then blend the mixture until smooth. Allow to cool completely. Stir in Limoncello if using.

Beat the heavy cream and sugar until soft ribbons form. Pour in the sweetened condensed milk. Pour in the pepper mixture. Fold until combined. Place in the freezer, stirring every 30 minutes for 2 hours then place back in the freezer until completely frozen.