



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

CUCUMBER BASIL ICE CREAM

Ingredients

3 lbs. cucumbers, roughly chopped
15oz sweetened condensed milk
3 large basil leaves
2 cups heavy cream
1 cup sugar

Directions

Place the chopped cucumber, condensed milk, and basil leaves in a blender, blending until smooth. Set aside.

Place the heavy cream in the bowl of an electric mixer. Whip on medium-high, gradually adding in all the sugar. Then continue beating the cream until thick ribbons begin to form.

Stir in the cucumber mixture and place the ice cream in a freezer safe container. Freeze for another 4 hours or overnight before serving.