

## **GRAPE ICE CREAM**

## **Ingredients**

- 1 lb seedless grapes
- 2 cups red cabbage
- 1 cup whole milk
- 1 cup sugar
- 1 cup heavy cream

## **Directions**

Purée the grapes, red cabbage, and milk in a blender. Set aside.

Adding the sugar gradually. Beat the heavy cream until ribbons begin to form.

Fold the cabbage mixture into the cream and pour into a freezer safe container. Freeze for 2 hours then give the ice cream a good stir to break up the ice crystals. Place back in the freezer, repeating this step after another hour. Freeze overnight.

\*Contains dairy