



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Sweet Caramel Onion Ice Cream

Ingredients

- 2 cups heavy cream
- 1 large onion, diced
- 1-14oz can sweetened condensed milk
- 1 cup dark brown sugar
- 1 tsp vanilla
- 1/4 cup brandy
- 1/4 cup butter
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Directions

Cook the onions, brandy, and butter over medium heat for about 10 minutes, stirring occasionally. Stir in the brown sugar and vanilla. Cook for another 5 minutes. Set aside and allow to cool completely.

In a mixer, beat in the heavy cream until soft ribbons begin to form. Beat in the sweetened condensed milk. Fold in the onion mixture until well combined. Transfer the mixture into a freezer safe container and freeze for at least four hours to overnight.