



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Garlic Ice Cream

Ingredients

- 2 cups heavy cream
- 14 oz condensed milk
- 10-12 large garlic cloves
- 1 cup unsweetened coconut milk
- ½ tsp vanilla

Directions

In a blender or food processor blend the garlic cloves, coconut milk, and vanilla until you've formed a puree. Set aside.

Pour the whipping cream into the bowl of an electric mixer and whip at medium high speed until soft ribbons form. On low speed mix in the sweetened condensed milk. Carefully, fold in the garlic mixture until well combined. Pour the ice cream mix into an airtight freezer safe container and freeze for at least four hours to overnight.