

# Our State eats

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## Cheerwine Ice Cream

*Yields: 5 cups.*

- 2 large eggs**
- 1 cup granulated sugar**
- 1 cup heavy cream**
- ½ cup plus 2 tablespoons sweetened condensed milk (about half a 14-ounce can)**
- ¾ cup evaporated milk (about half a 12-ounce can)**
- 1¼ cups Cheerwine, chilled**
- 1 cup whole milk**

In a large heatproof bowl, whisk together eggs and sugar until pale yellow and combined; set aside. In a small saucepan set over medium heat, bring heavy cream just to a boil. Very slowly, add hot cream to egg mixture, whisking constantly. Set bowl over a saucepan of simmering water, making sure the bottom of the bowl does not touch the water. Cook, stirring occasionally, until the mixture coats the back of a spoon, about 4 minutes. Remove from heat and add condensed and evaporated milks. Chill in refrigerator until completely cold. Whisk in Cheerwine and milk. Freeze in ice cream maker according to manufacturer's instructions until the mixture has the consistency of soft serve. Place ice cream in freezer until set to your liking. Serve and enjoy.



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