

Pineapples

Ingredients

- 1 (16 ounce) can unsweetened pineapple chunks, drained
- 1/2 teaspoon salt
- 1 cup sugar
- 1 cup milk
- 3 large egg yolks
- 1 cup heavy cream
- 1/2 teaspoon vanilla extract

Directions

1. Add the pineapple chunks and salt into a food processor; process until smooth, about 1 minute; set aside.
2. In a medium saucepan, mix the sugar and milk together.
3. Place pan over low heat and stir until the sugar is dissolved and the milk comes to a boil.
4. Beat the hot milk into the egg yolks in a bowl.
5. Pour the entire mixture back into the saucepan and place over low heat.
6. Stir constantly with a whisk or wooden spoon until the custard thickens slightly (don't let the mixture boil or the eggs will scramble).
7. Remove pan from heat and pour the hot custard through a strainer into a large clean bowl.
8. Allow the custard to cool slightly, then stir in the pineapple puree, cream, and vanilla.
9. Cover and refrigerate until cold or overnight.
10. Stir the chilled custard; then freeze in 1-2 batches in an ice cream maker according to the manufacturer's directions.
11. When finished, the ice cream will be soft but ready to eat.
12. For firmer ice cream, transfer to a freezer-safe container and freeze several hours.