

Grandma Peggy's Lemon Ice



This is a secret recipe from my husband's grandmother Peggy. I have never tasted anything else quite as good. It is super easy and amazingly delicious.

By Erin Duvall Culver

Prep: 10 mins

Additional: 6 hrs

Total: 6 hrs 10 mins

Servings: 8

Yield: 8 servings



Ingredients

1 quart half-and-half

1 ½ cups sugar

½ cup lemon juice

lemons, zested

Directions

Step 1

Mix half-and-half, sugar, lemon juice, and lemon zest together in a bowl. Freeze mixture until ice crystals form, about 1 hour. Remove mixture from freezer, stir to distribute ice crystals, and return to freezer until ice crystals form again, about 1 hour.

Step 2

Repeat freezing and stirring process twice. Cover the bowl with a lid and freeze until solid, about 2 hours.

Nutrition Facts

Per Serving: 306 calories; protein 3.6g; carbohydrates 44.2g; fat 13.8g; cholesterol 44.5mg; sodium 49.5mg.