

Lemon Basil Ice Cream

Combine in a medium saucepan and heat until all the sugar is dissolved (do not boil):

1 can coconut milk (not lite)
1/2 cup purified water
3/4 cups sugar
pinch of salt

Remove from the heat and add:

1/4 cup washed basil leaves

Let the basil and coconut milk steep, off of the stove, for about 45-60 minutes.

Remove the leaves (I poured the liquid through a fine sieve) and whisk in:

1/2 cup lemon juice (about 2 large lemons)
4 teaspoons lemon zest (from 1 of the lemons)

Chill in your refrigerator in a glass or ceramic bowl overnight or long enough (maybe 4-6 hours) for it to become very cold. Process it in your ice cream maker according to the manufacturer's instructions.

I originally finely chopped some additional basil leaves and added them to the chilled mixture because I love the green speckles. Although it looked pretty I didn't enjoy the feeling of the basil pieces on my tongue.