

### North Carolina Muscadine Ice Cream

2 cups chilled muscadine or scuppernong juice

1 quart half and half (light cream)

3 cups sugar

½ cup lemon juice

2 cups whipping cream

Combine sugar, whipping cream and light cream in a large mixing bowl; beat on medium speed of electric mixer 1 minute or until sugar dissolves. Add juices and beat well. Pour mixture into 1-gallon size freezer can. Freeze according to manufacturer's directions.

Lisa's Notes: Muscadines were the first grape cultivated in our nation and it all started in North Carolina. Most of us remember picking them right off our grandmother's vine and enjoy that sweet and unique flavor that only a muscadine can deliver. This ice cream will bring back the flavor of those memories. For more information about our NC Muscadine grapes go to: [www.ncmuscadine.org](http://www.ncmuscadine.org)