

Juneteenth Ice Cream

Jamila Robinson

Ingredients:

8 egg yolks
1½ cups sugar
2 cups whole milk
2 cups heavy cream
2 cups strawberries hulled and
chopped, divided
1 cup raspberries
2 tablespoons vanilla extract
1 teaspoon salt
½ teaspoon beet powder (optional)

Instructions:

Using a large saucepan, whisk egg yolks and sugar until creamy. On low heat stir in milk in slow steady stream. Stirring continuously, cook until mixture thickens and cover the back of a spoon.

Pour cream into a separate bowl set over an ice bath. Stir custard mixture into cream, then add vanilla.

Using a blender or food processor, puree ½ the strawberries and the cup of raspberries and beet powder if using. Add to custard mixture. Let chill in the refrigerator for four hours or overnight.

Process custard in an ice cream maker according to manufacturer instructions. Before the cycle ends, add the remaining strawberries.

Let freeze for two hours before serving.

Note: This recipe can be halved.

The Paper Plane

Mike Jordan

Ingredients:

$\frac{3}{4}$ ounce bourbon
 $\frac{3}{4}$ ounce Aperol
 $\frac{3}{4}$ Amaro Nonino
 $\frac{3}{4}$ ounce freshly squeezed lemon juice

Instructions:

Mix in a cocktail shaker with ice.
Strain into a coupe glass.
Garnish with lemon strips.

Mini Cherry Cobbler

Vallery Lomas

Ingredients:

For the crust:

Store-bought pie dough round
(see note)
1 egg beaten well, for egg wash
2 teaspoons granulated sugar
¼ teaspoon ground cinnamon

For the filling:

1 pound cherries, pitted (can be
fresh or frozen and thawed)
1 teaspoon lemon zest
1 tablespoon lemon juice
⅓ cup (67 grams) granulated sugar
3 tablespoons all purpose flour
¼ teaspoon ground cinnamon
Dash of kosher salt
1 teaspoon vanilla extract
1 tablespoon butter (salted or
unsalted), cut into 8 pieces

Instructions:

Preheat the oven to 350° F. and place a rack in the center of the oven.

In a large bowl, combine the cherries, lemon zest, lemon juice, sugar, flour, cinnamon, salt and vanilla extract. Stir until combined. Spoon the cherry filling into 4 small ramekins. Place two pieces of butter on top of each.

Set the dough round on the counter for about 5 minutes, so that it will soften a bit and be easier to unroll. Place the dough on a floured surface and unroll it. You can take a rolling pin and lightly roll to just stretch it out a little—but you don't want it to get too thin.

If making the lattice crust, cut the dough into 1-inch strips and then weave the lattice crust. Use a round cutter slightly larger than your ramekin to cut out the lattice tops. Then, use a pancake spatula to gently transfer the dough to the top of the cherry filling. If you are skipping the lattice crust, cut small rounds of dough using a cookie cutter and place them directly on top of the cherry filling.

Place the egg in a small bowl and whisk well. Brush the whisked egg onto the crust (you will have some egg left over).

Place the 2 teaspoons of sugar in a small bowl with the ¼ teaspoon of cinnamon and stir.

Sprinkle the cinnamon-sugar mixture on top of the crust.

Transfer the ramekins to a baking sheet, and place in the oven. Bake until the cherry filling is bubbling and the crust looks browned and cooked well, 30-35 minutes.

Remove from the oven and let cool slightly. Makes about 4 six or eight-ounce ramekins. Serve with a scoop of ice cream!