

Dog Days Ale Iced Dessert Recipes:

Susan Galbraith and Laura Waterstripe make iced desserts for the Ale. Every year they try to introduce a few new flavors while preserving those our attendees like the best. Between 2016 and 2019, Ale-goers had a chance to enjoy 48 different flavors of ice cream, sorbet, and frozen yogurt. Here are their recipes, so you can make them at home.

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ICE CREAMS

Jeni's Ice Cream Base

Many of Susan and Laura's ice creams rely on Jeni Britton-Bauer's base, which is made as follows:

- 2 cups milk
- 4 tsp. cornstarch
- 1 $\frac{1}{4}$ cups heavy cream
- $\frac{2}{3}$ cup sugar
- 2 tbsp. light corn syrup
- $\frac{1}{4}$ tsp. kosher salt
- 3 tbsp. cream cheese, softened

Make the ice cream mix: In a bowl, stir together $\frac{1}{4}$ cup milk and the cornstarch; set slurry aside. In a 4-qt. saucepan, whisk together remaining milk and the cream, sugar, syrup, and salt; bring to a boil over medium-high heat. Cook for 4 minutes; stir in slurry. Return to a boil and cook, stirring, until thickened, about 2 minutes.

Place cream cheese in a bowl and pour in $\frac{1}{4}$ cup hot milk mixture; whisk until smooth. Then whisk in remaining milk mixture. Add any flavorings that should be distributed through the mix prior to churning. Pour mixture into a plastic bag; seal, and submerge in a bowl of ice water until chilled. Pour mixture into an ice cream maker; process according to manufacturer's instructions.

Note: Susan does not put her ice cream mix into a plastic bag. She puts it in a pitcher in the freezer to chill. It's ready to churn when it starts to stick to the walls of the pitcher. Laura cools down the mix by placing the saucepan inside of a large pan with water in it, and sometimes by refrigerating the mix overnight.

Unless otherwise indicated, each of the recipes below should make 1 quart of ice cream, more or less. Yields vary significantly depending on the density of the final product, which in turn depends in part on your ice cream maker and how long you leave

the mixture churning. In addition, some ingredients do not come in quantities that lend themselves to fractional recipes, so you may end up with either scanty or generous quarts. Susan and Laura generally make ½ gallon batches for the Ale.

Blueberry Brie

Jeni's base* + 1/2 cup, made into a compote; substitute Brie for the cream cheese. Laura uses triple crème brie and scrapes it out of the rind. The inspiration for this was blueberry brie sandwiches Susan made for Laura when Laura was in kindergarten. She was definitely the only kid in the cafeteria eating so well.

Black Pepper Cardamom

Jeni's base* plus add (1 tsp ground black pepper, 8 black cardamom pods and 6 green cardamom pods). Crush the cardamom pods and boil all these spices in the milk, then strain out the cardamom pods before processing. The result is quite strongly spiced and very peppery, but it went over well at the 2019 Ale.

Black Raspberry Sweet Corn

Jeni's recipe: <https://www.saveur.com/article/Recipes/Sweet-Corn-and-Black-Raspberry-Ice-Cream/> -- tastes like distilled summer

Buttermint

Jeni's recipe: <https://www.food.com/recipe/jenis-splendid-savannah-buttermint-ice-cream-469634> without the white chocolate -- tastes like an after-dinner mint. The white chocolate omission is because Laura doesn't care for white chocolate. Feel free to include it in yours.

Caramel Porter

Jeni's base* + boil down a Saranac Caramel Porter considerably, and use 1/2 cup per pint -- The best beers are seasonal and opaque to the point of chewiness.

Chai Masala

Jeni's base* + steep your favorite chai masala; Laura recommends "[Numi Golden Chai](#)" which doesn't get bitter steeping overnight. Don't steep your chai longer than will make it delicious.

Chocolate Sesame

Jeni's recipe: <https://www.saveur.com/article/Recipes/The-Darkest-Chocolate-Ice-Cream-in-the-World/> + 1.75 oz. halvah + black sesame seeds to taste. Add halvah and

sesame seeds after churning, sprinkling them in the final container as you layer in the ice cream. -- Inspired by a chocolate sesame that had no halvah made by Hedonist Chocolate in Rochester, NY, and Laura thinking, "How can I make this better?"

Crème Brûlée Stout

Jeni's base* + boil down a Southern Tier Crème Brûlée Stout considerably, and use 1/2 cup per pint -- opaque seasonal beer for the win. This one is very vanilla-flavored.

Dark Chocolate Stout

Jeni's recipe: <https://www.saveur.com/article/Recipes/The-Darkest-Chocolate-Ice-Cream-in-the-World/> with your favorite stout substituted for the coffee; no notes exist on which stout we used, but certainly something with body

Ginger Peach

Jeni's base* + 1/2 cup finely chopped peaches + 2 tablespoons finely chopped candied ginger. Peel the peaches. Canned or frozen peaches can be substituted for fresh; adjust sugar to taste. Add the ginger to the base while you are cooking it, but save the peaches and add them just as you put the chilled mixture into the churn. Check your ice cream while it is churning because bits of peach and ginger can build up on the paddles. If you don't scrape the paddles until the end, it can be difficult to mix the in scrapings smoothly.

Ginger Pear Vanilla

Jeni's recipe: <https://www.foodandwine.com/recipes/vanilla-bean-ice-cream> + 1/2 cup of finely chopped ripe pear + 2 tablespoons finely chopped candied ginger. This got good reviews at the 2018 Ale but there was one request for more ginger. As with the Ginger Peach recipe above, add the ginger to the base while you are cooking it, but save the pear and add them just as you put the chilled mixture into the churn. Check your ice cream while it is churning because bits of peach and ginger can build up on the paddles. If you don't scrape the paddles until the end, it can be difficult to mix the in scrapings smoothly.

Jeni's Goat Cheese and Cognac with Fig

Jeni's base * plus 1/2 cup (4 oz) goat cheese + 2 tablespoons light corn syrup. Mix the goat cheese in with the cream cheese.

Cognac and fig sauce: Combine 1/2 cup coarsely chopped dried figs, 1/2 cup honey, and 1/2 cup water in a saucepan, heat to simmer, and simmer for 5 minutes. Cool. Drain the figs, reserving the syrup. Puree half of the figs and add 1/4 cup cognac. Add in the

reserved syrup and stir to make a loose paste. Chill.

Churn the ice cream. As you pour the ice cream into your storage container, put in a little at a time and add a bit of the cognac-fig sauce, then continue alternating layers.

Jamaican Carrot

Jeni's base* plus ½ lb carrots + 1 ¼ oz candied ginger, chopped + 6 oz sweetened condensed milk + 1 ½ tablespoons lime juice + 2 cups water.

To prepare carrots, cook until thoroughly soft, then puree in a blender. When we tried this for the 2019 Ale, we roasted the carrots, but they were a bit undercooked and the resulting texture was not great. Next time we will probably try steaming or boiling.

Jasmine Green Tea

Jeni's base* plus 1 tsp matcha powder + 1 tablespoon jasmine syrup
Inspired by the green tea ice cream of Ithaca, NY's Purity Ice Cream Co.

Mango Lassi

1 30 oz can sweetened mango pulp (Susan used [Kesar mango pulp](#))

2 cups plain yogurt

1 cup milk

2 - 4 tablespoons honey or sugar (to taste)

cardamom to taste. Some people leave out the cardamom, others like a lot. ½ - 1 tsp might be right for this recipe.

Mix ingredients thoroughly in blender. For best results, heat the milk (do not boil) and dissolve the sugar or honey in the milk before adding to other ingredients.

Milk Chocolate

Jeni's recipe: <https://www.browneyedbaker.com/jenis-milkiest-chocolate-ice-cream/>

Mint

Jeni's base* with a good handful of mint steeped in it while it's cooking. Strain out the mint before churning. If you like flecks of green in your finished product, you can grind some of the mint leaves in a blender so they don't strain out.

Nutella Swirl

Jeni's base* with however much Nutella you would like to add. For a swirl result, add the Nutella by swirling it into the ice cream after you have processed it in the ice cream

maker. If you add the Nutella before processing the ice cream mix, you will have uniformly flavored and colored the entire batch -- not a bad thing, just a different result. Nutella freezes to be pretty solid, so don't expect a fudge-swirl outcome.

Peach Melba

Jeni's base* plus 1/2 cup fresh, canned, or frozen peaches (peeled and chopped) + 1/2 cup of raspberries. Susan used wild-picked black raspberries, but you can substitute red raspberries. Chill fruit separately and add to base just before churning. You may want to increase sugar quantity in the base mix, if the fruit is not fully sweet and ripe.

Salted Caramel

Jeni's recipe: <https://www.eva-bakes.com/jenis-salty-caramel-ice-cream/>

Making caramel is exciting because sugar burns the second one looks away from it, as a rule, even if it was barely melted the second before. The caramel will solidify when you add the cream, but will melt into the ice cream mix as it heats up.

Salted Caramel Pecan Praline

Jeni's recipe: <https://www.eva-bakes.com/jenis-salty-caramel-ice-cream/> + 3/4 cup pecan pralines -- Laura uses Trader Joe's, but you can certainly DIY

Spiced Strawberry

Jeni's base* plus one pint worth of strawberries made into compote + 1/4 teaspoon aji amarillo pepper + 1/4 teaspoon ancho chili pepper + 1/8 teaspoon cinnamon -- The obscure peppers are the result of an exhaustive taste-teste chez Laura where she dipped strawberries in multiple chili powders.

Spiced Chocolate

This was a variation on Jeni's milk chocolate: <https://www.browneyedbaker.com/jenis-milkiest-chocolate-ice-cream/> -- Susan increased the amount of cocoa powder to darken the chocolate to the desired darkness, then mixed in 1 tsp cinnamon and added a pinch of cayenne. Adjust the cayenne to your heat preference.

Strawberry Basil

Susan: Jeni's base* plus (one pint of strawberries + 1 handful fresh basil, pureed). If you don't want the green flecks, try cooking the basil with the rest of the base mix and straining it out. Susan added the berry and basil mix after the base had chilled, while putting it in the churn, so there were green flecks in the ice cream..

Thai Iced Tea

Jeni's base* steeped with 1/4 cup Thai tea -- the tea can steep indefinitely without going bitter, but may stain the counter, as it has food coloring in it

Vanilla Bean

Jeni's recipe: <https://www.foodandwine.com/recipes/vanilla-bean-ice-cream>

SORBETS

Sorbets are made from sugar syrup mixed with any of a wide array of flavors, often fresh fruit. Some people like their sorbets tart, while other people like a lot of sweetener. We recommend tasting your mixture before churning and adjusting the sugar balance to fit your preference.

Jeni's non-dairy desserts rely on her Special Sugar Syrup. Most people make Simple Syrup by heating a 1:1 mix of cane sugar and water until the sugar is dissolved. Jeni adds light corn syrup to improve the texture of her sorbets. If you don't want to use light corn syrup, just use regular Simple Syrup. No one is likely to notice any difference.

Jeni's Special Sugar Syrup - yield for 1 qt sorbet

Put ½ cup sugar in ¼ cup boiling water. Stir until sugar is dissolved. Stir in ¼ cup light corn syrup.

You will need approximately 3 ½ cups of mixture (simple syrup plus fruit or other flavors) to yield a full quart of sorbet.

Berry Berry BERRY

Puree 1.25 lb (20 oz) of mixed blueberries, black raspberries, and blackberries or any other combination of berries. This should yield approximately 3 cups of puree. Add one batch of Jeni's Special Sugar Syrup and heat to a boil. Strain out seeds if desired; note that straining will reduce the total quantity of your mixture. Chill, then process in ice cream maker.

Chocolate Cinnamon Spice

Heat 2 ½ cups of water. Add ½ lb of dry cocoa powder (Hershey's, Ghirardelli's, whatever brand you like), ½ -1 cup of sugar (to taste), 1/8 teaspoon cayenne, 1 teaspoon ground cinnamon, 1 teaspoon ground cardamom, and 1 tsp vanilla. Continue heating and stir until the cocoa is well mixed and the sugar is dissolved into the mixture, then chill and churn.

Chocolate Orange

This is a very intense, dark sorbet. Take one 12 oz frozen orange juice concentrate (it would normally make 48 oz orange juice), pour into a saucepan and melt over medium heat. Add 1.5 cups (12 oz) water. Slowly mix in 1/2 lb of dry cocoa powder (Hershey's, Ghirardelli's, whatever you like). Add sugar to taste. Heat until cocoa and sugar are thoroughly mixed into the orange juice.

Susan likes this sorbet almost bittersweet - dark, with the barely-diluted orange juice concentrate providing most or all of the sweetening. You may prefer to add sugar. When you're happy with the sugar to bitter balance, chill the mixture, then process in ice cream maker.

Cranberry Mango

This sorbet was introduced at the 2018 Ale.

½ cup dried cranberries or (¾ cups fresh cranberries plus 2 tablespoons sugar)

1 large fresh mango, cubed - approximately 2 cups

If you are using dried cranberries, soak in ½ cup boiling water for ½ hour.

Puree cranberries and mango in a food processor with ½ cup honey, 2 tablespoons lemon juice, and 1 1/4 cups water (use only 1 cup water if you used fresh cranberries). Chill and churn.

Honeydew, Cucumber, & Star Anise

Use Jeni's sorbet base. 1/8th honeydew melon, 1/2 cucumber, steep 2-4 star anise.

NOTE: Remove anise before churning. This is a very refreshing sorbet with surprising flavor notes.

Lemon Basil

Susan used frozen lemonade concentrate to make this recipe. One 12 oz frozen concentrate, 16 oz (1.5 cups) water, plus 15-20 finely chopped basil leaves. To keep the basil green, chop finely and don't add until you put the chilled mixture into the churn.

This proportion of lemonade concentrate to water will give the sorbet a stronger flavor than lemonade; dilute with additional water if desired. Add Special Sugar Syrup to taste.

If you have fresh lemons, you may prefer this alternative recipe:

Combine 3/4 cup sugar and 2 cups of water and heat until the sugar is dissolved. Stir in 1/4 cup light corn syrup. Cool. Stir in 1/4 cup fresh lemon juice and zest of one lemon. Chill. Just before churning, add 15-20 finely chopped leaves of fresh basil to the mix.

Mango Habañero

Susan struggled to find the right heat for this recipe. The first mixture was totally inedible because it was too spicy. Susan offers this strong recommendation: Begin with a small amount of habanero, taste your mix, and increase until you reach the right level of heat. Fresh and ground habaneros vary, and a little bit goes a long way.

Combine one 30 oz can of sweetened Kesar mango pulp with 1/4 cup fresh lemon juice and 1/4 cup Special Sugar Syrup. Add habanero to taste (approximately 1/2 - 1 tsp ground or 1/2 to 1 fresh habanero, finely chopped).

One 30 oz can of mango pulp is roughly equivalent to 4 chopped mangos plus 1/2 cup Special Sugar Syrup. For smooth texture, puree the mango in a blender or food processor.

Mint Lime

Simple syrup mix + 3 cups water + 8 tablespoons lime juice or to taste + steep with handful mint leaves; strain the leaves out before churning unless you want green flecks in your sorbet.

Mole Poblano

2 1/2 cups water

1/2 cup cane sugar

1/2 cup honey

1/2 cup cocoa powder

1/2 cup brewed coffee

1/2 cup almond flour

1 tablespoon black sesame seeds (white would serve just as well, possibly even toasted)

1/4 teaspoon of:

- chipotle powder

- árbol chili powder (or other smoky chili, or cayenne)

- ground cinnamon
- Saigon cinnamon (or non-cassia cinnamon)
- roasted cumin powder
- cilantro leaf flakes (or fresh cilantro if on hand)
- coriander (ground seed)
- ground allspice
- smoked sweet paprika (or Hungarian paprika)

Serve with cilantro and small chunks of queso fresco. If you are making it at home, you might want to try adding 1/8 tsp. of the chili powders to start with, and then doing a second run through them. It does not get any less spicy on churning. If it's not spicy enough for you, you know how to fix that.

Peach Framboise

1lb fruit, 3/4 cup sugar, 1/3 cup light corn syrup, 3/4 cup framboise lambic
Inspired by having a bottle of framboise lambic in the house when Laura's partner Tod discovered he couldn't have wheat gluten, and Laura was avoiding alcohol. You're all welcome.

Pineapple Basil

This was an experiment in 2019. Puree chunks of fresh pineapple until you have 2 ½ - 3 cups of puree. Add 1 to 1 ½ cups water, 3 tablespoons of lemon juice, and Special Sugar Syrup to taste (approximately ½ cup). Chill and churn. Mix in a handful of basil leaves, finely chopped, as you put the mixture into the churn.

Watermelon Basil Lime

Puree 3 cups of seedless watermelon. Mix in ½ cup of Special Simple Syrup and 4-5 tablespoons of lime juice. Chill and churn. Mix in a handful of basil leaves, finely chopped, as you put the mixture into the churn.

Watermelon Mint

Puree 3 cups of seedless watermelon. Mix in ½ cup of Special Simple Syrup and 3 tablespoons of lemon juice. Chill and churn. Mix in a handful of mint leaves, finely chopped, as you put the mixture into the churn.

VEGAN ICE CREAMS

Vegan ice cream base:

13.5 oz coconut milk (1 can)
6 oz vanilla coconut milk yogurt
1/8 t salt
2/3 c sugar
1/4 c agave syrup
3 T tapioca starch

Mix 2 tbsps. of coconut milk with corn starch in a small bowl to make a smooth slurry.

Combine remaining coconut milk, yogurt, sugar, and agave in medium saucepan, bring to boil, boil 4 minutes. Remove from heat, add the corn starch slurry. Bring back to a boil and cook 1 minute, stirring with a spatula, until thickened. Then add any flavorings.

Alternate vegan ice cream base:

If you can find coconut whipping cream, it is possible to make Jeni's dairy base with mostly-coconut substitutions. This works about as well as Jeni's base does, using vegan cream cheese &c.

Vegan Bangkok Thai (Coconut Peanut)

1 13.5 oz can coconut milk
6 oz. vanilla nondairy yogurt
1/2 tsp. salt
2/3 cups sugar
2 Tbsp syrup sweetener (agave)
1/2 cup shredded coconut
1/8 tsp cayenne pepper
3T starch (tapioca)

Prepare as per vegan ice cream base.

Laura's notes on this say "Does not fluff at all, terrifying but delicious."

Vegan Chocolate

Chocolate Syrup:

3/4 c coffee
1/2 c cocoa powder

1/2 c sugar
2 oz no-soy chocolate

Prepare syrup in small pan, base in larger one, and mix together before adding the tapioca starch to the base.

Laura's notes on churning: Churned FOREVER, gained no air; poured like it was going to freeze into a solid block. Next day, scoopable with a teaspoon and fudgy-soft.

Vegan Chocolate Mint:

As per vegan chocolate + 1/4 tsp mint extract

Vegan Coffee

13.5 oz coconut milk (1 can)
6 oz vanilla or coffee non-dairy yogurt
1/8 t salt
1 c sugar
3 T tapioca starch
1 cup of your favorite coffee, brewed double or triple strength (depending on how strong you want the coffee flavor in your iced dessert).

Mix 2 tbsps. of coconut milk with corn starch in a small bowl to make a smooth slurry.

Combine remaining coconut milk, yogurt, sugar, and agave in medium saucepan, bring to boil, boil 4 minutes. Remove from heat, add the corn starch slurry. Bring back to a boil and cook 1 minute, stirring with a spatula, until thickened.

Add coffee. Chill and churn.

Vegan Lemon

13.5 oz coconut milk (1 can)
6 oz vanilla non-dairy yogurt
1/8 t salt
1 c sugar
3 T tapioca starch
Zest of one lemon
Juice of one lemon

Mix 2 tbsps. of coconut milk with corn starch in a small bowl to make a smooth slurry.

Combine remaining coconut milk, yogurt, sugar, and agave in medium saucepan, bring to boil, boil 4 minutes. Remove from heat, add the corn starch slurry. Bring back to a boil and cook 1 minute, stirring with a spatula, until thickened. Remove from heat.

Chill. Add lemon zest and juice and stir until thoroughly mixed. Churn.
Adding the lemon at the last minute helps prevent curdling.

Vegan Jasmine Green Tea:

Vegan ice cream base + 1 tsp matcha powder + 1 tablespoon jasmine syrup

Vegan Salted Caramel:

Carefully dry-burn caramelize the sugar before making the vegan ice cream base. Turn the stove to medium-high or high until the sugar begins to melt. **DO NOT TOUCH IT.** The sugar will become liquidy around the edges and turn brownish in color. Once this happens, take a heatproof spatula, and start pushing the liquid toward the center while allowing the (unmelted) sugar to melt. Keep pushing until all the sugar has melted and turns into a deep amber color. *** Note: it is more difficult to judge the color of caramelized raw cane syrup than of caramelized white sugar, and sugar burns the second you look away from it. Monitor with great care.
In flavoring phase, add 2 tsp vanilla extract.

FROZEN YOGURT

Honeydew Star Anise Frozen Yogurt

[Jeni's recipe](#) but with 2-4 star anise substituted for cayenne, allowed to steep, and removed before churning