

Cherry Garcia Ice Cream with Dry Ice

Makes 2 pts

This dish is spectacular. Dry ice is solid carbon dioxide. Two of the possible sources for carbon dioxide are fermentation or ethanol production. Because the ice cream is cooled very quickly, ice crystals are small so it isn't as icy as other method. Care must be take to avoid serving it with any remaining dry ice in the mixture because it can cause frostbite. Dry ice is available from Harris Teeter and Publix in Charleston. Wear gloves when handling it. Make most of it ahead of time and let it harden in the freezer to evaporate any remaining dry ice pieces, and then mix some table-side for show. Harris Teeter sells a 3-lb. bag of frozen cherries that is a mix of tart and sweet or you can get 1-lb. bags of frozen sweet cherries. The carbon dioxide combines with water to produce a fizzy, tang that tastes like an ice cream float.



Joseph Priestly was a British scientist who discovered oxygen and soda water and is the father of the soft-drink industry. He was also a Unitarian who came to the US. In 1815, the Reverend Anthony Forster was convinced by Priestly's writings (and his father-in-law, Joseph Gales) to found the first Unitarian church in Charleston. This recipe is an homage to Priestly and to the founders of Ben and Jerry's ice cream who named their flavor after Jerry Garcia of the Grateful Dead.



Ingredients

- 8 oz. Sweetened condensed milk
- 1 pint heavy cream
- 1 tsp. vanilla extract
- 1 lb. pitted, frozen cherries
- 4 oz. dark chocolate

- 1 lb. dry ice

Equipment

- Food processor
- Large metal mixing bowl
- Medium metal mixing bowl
- Wooden spoon
- Gloves

Cherry Garcia:

☑	Description	Time (min)
	Buy dry ice within a few hours of use and store in freezer	
	Thaw and cut large cherries into quarters	30
	Drain cherries and discard the liquid	2
	Chop 4 oz. of dark chocolate into small pieces	2
	In a large metal bowl, combine 1 small can (8 oz.) sweetened condensed milk, 1 pint of heavy cream, 1 tsp. vanilla, cherries, and chocolate	2
	Remove 1/8 th of the mixture to a medium size metal bowl, cover, and then refrigerate.	1
	Break 1/2 lb. of dry ice into chunks. In a food processor, process to a powder with as few pieces as possible	2
	Open a window or door to facilitate added ventilation	1
	Add powdered dry ice to the larger portion of the mixture a tablespoon at a time until it freezes to a soft-serve consistency	2
	Transfer to a container and store in the freezer	1
	Repeat the process with the smaller amount at table-side for effect. Check for even the tiniest of pieces of dry ice.	2
	Scoop and serve	
	Total Time	45