

## Honeybell Chip Ice Cream

(you can substitute any orange citrus fruit for this, but honeybells are very juicy!)

2 ¼ c. fresh Honeybell orange juice (no pulp)

1/3 c sugar

1 T zest

¼ c. Cointreau

1 ¼ c. cream

¼ milk

2 t lemon juice

1 t vanilla

6 oz. chocolate chips

Reduce juice to 1 ¾ cups and sugar and zest. Simmer till sugar dissolves. Cool to room temp. Add liqueur. Chill 4+ hours. Make in ice cream maker, per directions.

