Blueberry-Lemon Zest Ice Cream  
  
Ingredients  
  
2 cups coarsely chopped blueberries  
2 tablespoons sugar  
2 tablespoons water  
1 (14-oz.) can sweetened condensed milk  
1 (5-oz.) can evaporated milk  
2 cups whole milk  
2 tablespoons sugar  
1 teaspoon vanilla extract  
1/8 teaspoon table salt  
2 teaspoons lemon zest  
  
How to Make It  
  
Bring blueberries, 2 Tbsp. sugar, and water to a boil in a small saucepan over medium heat; reduce heat to low, and simmer 10 minutes, stirring often. Cool 30 minutes; cover and chill 2 to 3 hours.  
Whisk together condensed milk and next 5 ingredients; cover and chill 2 hours.  
Pour milk mixture into freezer container of a 1-qt. electric ice-cream maker, and freeze according to manufacturer's instructions. (Instructions and times will vary.)  
Remove container with ice cream from ice-cream maker, and freeze 30 minutes.  
Stir lemon zest into prepared ice-cream mixture, and swirl in chilled blueberry mixture. Transfer mixture to an airtight container or a loaf pan covered tightly with aluminum foil; freeze 3 to 4 hours or until firm.