

Jeff's Fire and Ice Cream

1/2 cup milk

1 (2-inch) cinnamon stick

1/2 teaspoon ground orange peel spice

4 whole cloves

2 teaspoons vanilla extract

1 (14-ounce) can sweetened condensed milk

2 teaspoons Original TABASCO® brand Pepper Sauce

4 ounces (1/2 jar) TABASCO® brand Red Pepper Jelly

2 cups heavy cream, whipped Garnish with Crepes Roulees Rolled Wafers (optional)

Combine milk, cinnamon stick, ground orange peel spice and cloves in a small saucepan over medium heat and bring to a boil. Reduce heat to low, cover, and simmer 5 minutes to blend flavors. Set aside to cool to room temperature; strain.

Combine milk mixture, vanilla, condensed milk, TABASCO® Sauce and TABASCO® Red Pepper Jelly in a large bowl and mix well; gently fold in whipped cream. Cover and freeze until firm, stirring once.