

Just like that, a flavor sparks a memory and you're back in the Smokies. The fluffiest pancakes piled high, the best barbecue you ever tasted (or wore), and the most delicious ice cream in the world. When you don't need a silver spoon to eat great food, you're in Sevierville.

Go to Food.VisitSevierville.com to explore even more destination restaurants in Sevierville.



Enjoy a taste of the Smokies at home with this delicious recipe for DEEP DISH APPLE PIE ICE CREAM from The Apple Valley Creamery.

Serves 8 to 10

INGREDIENTS

- 2 cups milk
- 1 cup heavy cream
- 1 ¼ cups sugar
- 1 tbsp vanilla extract
- 4 large egg yolks, beaten
- 1 tsp cinnamon
- ½ tsp Nutmeg
- ½ tsp Allspice
- ¼ cup diced dried apples
- 6 shortbread cookies

Makes 2 quarts.

PREPARATION

1. Combine all ingredients except dried apples and cookies in saucepan.
2. Heat on medium for 10 minutes, stirring constantly until all ingredients combine and mixture is slightly thickened.
3. Remove from heat, cover, and put in refrigerator to cool.
4. Pour cool mixture into ice cream freezer and follow manufacturer's directions.
5. While ice cream is freezing, soak dried apples in ½ cup water for 5 minutes.
6. Drain apples and add to ice cream freezer.
7. When ice cream is done, cut shortbread cookies in small chunks and mix into ice cream.



Call 1-800-688-3445 for a FREE Vacation Planner or go online to VisitSevierville.com



For more about our Dining Experiences, search for "Sevierville's Smoky Mountains" on iTunes and Google Play.