

Our State eats

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Southern Syllabub

Yield: 8 to 10 servings.

- 1 cup Madeira wine**
- 1 cup granulated sugar**
- 4 cups heavy cream, very cold**
- Zest and juice from 1 lemon**

In a large mixing bowl, whisk together wine and sugar until sugar is dissolved.

Using an electric mixer on medium-high speed, gradually pour cream into wine mixture and beat until stiff peaks form, 3 to 5 minutes. Add lemon zest and juice and continue mixing for an additional 30 seconds. Portion syllabub into punch glasses and serve immediately.



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