

Homemade Vanilla Ice Cream

4 eggs	3 cups whipping cream
2 ½ cups sugar	2 ½ tablespoons vanilla
7 cups milk	½ teaspoon salt

Beat eggs until light. Add sugar gradually, beating until thick. Add 3 cups of the milk. Heat till thickened. Add remaining ingredients; mix well. Pour into 5-quart freezer can. (If using electric freezer, follow manufacturer's directions.) Adjust dasher and cover. Pack 6 parts crushed ice and 1 part rock salt around can. Continue to add more ice and salt to maintain level. Freeze according to directions for your freezer. Yields: 5 quarts.

Make *new* and *exciting* variations to homemade ice cream with the following suggestions. You can also experiment and come up with your own. Just be sure to write down what you did, so that you can replicate it again!

Peppermint Ice Cream – Add 2 tablespoons peppermint extract. As mixture begins to freeze, add 15 crushed peppermint candy rounds and 8-10 drops of red food coloring (optional).

Chocolate Swirl – Remove dasher from ice cream and swirl 2 cups chocolate syrup through ice cream.

Strawberry – Omit vanilla. When partially frozen, add 2 cups sweetened crushed fresh strawberries. Complete freezing.



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Egg-less Vanilla Ice Cream

2 cups milk
2 cups whipping cream
2 teaspoons vanilla or half-and-half
1 cup sugar

Combine ingredients and stir briskly about two minutes until sugar is dissolved. (Un-dissolved sugar crystals may be a cause of large ice crystal formation.) Pour into a 1-gallon ice cream freezer can and freeze according to manufacturer's directions.

Tutti Frutti Ice Cream

3 half pints whipping cream
3 cups sugar
3 cups milk
3 oranges
3 lemons
3 bananas

Combine whipping cream, sugar, and milk in ice cream freezer. Squeeze juice from lemons and oranges; add to freezer. Mash bananas thoroughly and add to freezer. Freeze until hard. Makes approximately 3 quarts.

Hand Made Ice Cream

½ cup milk
1 tablespoon sugar
¼ teaspoon vanilla
¾ cup rock salt
crushed ice

Put milk, sugar and vanilla into a snack-size, seal-able plastic bag; seal the bag. Place the small bag inside a sandwich bag that seals. Fill the sandwich bag half full of ice around the smaller bag. Add ¾ cup rock salt. Seal the outside bag.

Shake until mixture is ice cream, about 15 minutes. Remove small bag; wipe off top of bag. Open carefully and enjoy.

Kick the Can Ice Cream

2 cups condensed milk
2 teaspoons vanilla
Milk
1 pound coffee can
3 pound coffee can

Pour condensed milk and vanilla into a one-pound coffee can; add milk to the mixture, leaving about 2 inches from the top of the coffee can. Stir well. Seal the can with tape.* Put the 1-pound coffee can into the 3 pound coffee can; add the ice and rock salt and seal the 3 pound can.*

Roll the can, either by hand or foot. If you do it by foot, make sure you do not kick the can hard, just roll it. It takes about 45 minutes to make the ice cream. To save time, you can put the mixture in the freezer before hand.

For variety, add fruit, candy, nuts, etc., to the ice cream before freezing.

*NOTE: It is very important to seal both cans very well with adhesive tape, preferably a wide tape, such as duct tape. Roll can back and forth until ice cream is firm.