

Old-Style Vanilla Ice Cream

Yields: 2 servings

Ingredients

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| 1 1/2 cup milk | 3/4 cup sugar |
| 1/8 teaspoon salt | 1 tablespoon vanilla |
| 3 beaten egg yolks | 1 pint heavy cream |

Directions

1. Warm the milk over low heat.
2. Add and stir until dissolved the sugar and salt.
3. Slowly pour over the beaten egg yolks and beat well until blended.
4. Cook in double boiler until thick and smooth.
5. DO NOT BOIL!
6. Chill and add vanilla.
7. Whip the cream and fold into custard.
8. Fill the ice cream container 3/4 full, put in dasher and pack freezer with ice and salt, using five parts ice to one part coarse ice cream salt.



Photo by Dovile Ramoskaite