



Garden Fresh Farm Recipes

Vanilla Ice Cream

Here is another summertime favorite. Vanilla ice cream is everything you would want in a classic-rich, creamy and cold dessert. Homemade ice cream is a summertime and holiday tradition.

Ingredients:

6 large egg yolks, slightly beaten
1 3/4 cup sugar
3 cup milk
1/2 teaspoon salt
2 cups half-and-half
4 cups whipping (heavy) cream
1 tablespoon vanilla

Directions

In 2-quart saucepan, stir egg yolks, sugar, milk and salt until well mixed. Cook just to boiling over medium heat, stirring constantly (do not boil).

Pour milk mixture into chilled bowl. Refrigerate uncovered 2 to 3 hours, stirring occasionally, until room temperature. At this point, mixture can be refrigerated up to 24 hours before completing recipe if desired.

Stir whipping cream and vanilla into milk mixture. Pour into 4-quart ice-cream freezer and freeze according to manufacturer's directions.

Notes: The egg yolks make it a custard versus no eggs makes it ice milk, too little sugar makes it rock hard, too much sugar makes it not set up.