

Homemade Ice Cream

Ingredients

½ cup sugar
2 eggs yolks
Pinch of salt
1 cup half & half
1 cup whipping cream
1 tsp vanilla extract



In a medium saucepan, whisk the milk, sugar, egg yolks and salt over a medium-high heat. Whisk for 5 minutes or until mixture starts to thicken. Strain mixture into a large bowl then whisk in half & half, whipping cream and vanilla. Cover with plastic wrap and refrigerate until chilled before putting into your ice cream maker. Makes 1 ½ Quarts