



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Margie Sparks Homemade Ice Cream

4 Quart Ice Cream Maker	6 Quart Ice Cream Maker
2 cups of whole milk (no substitutions!) 1 $\frac{3}{4}$ cups of granulated sugar $\frac{1}{2}$ teaspoon of salt 2 cups of Half and Half 1 Tablespoon of Pure Vanilla Extract 4 cups of Whipping Cream (1quart) Ice Rock Salt	3 cups of whole milk (no substitutions!) 2 $\frac{3}{4}$ cups of granulated sugar $\frac{3}{4}$ teaspoon of salt 3 cups of Half and Half 2 Tablespoon of Pure Vanilla Extract 6 cups of Whipping Cream Ice Rock Salt

In saucepan, scald the whole milk. Remove from heat and add sugar and salt stirring well to dissolve. Stir in the half and half, pure Vanilla, and the Whipping Cream. Stir well to combine. Cover and place in refrigerator for 30 minutes.

Remove from fridge and fill your ice cream pan with the mixture. Process according to your ice cream maker's instructions. Mine usually takes around 45 minutes before the motor stops turning the pan.

Leftover ice cream can be placed in a covered container and kept in freezer.

I guarantee that this is the best yummiest ice cream recipe you will ever make!!