

Old Fashioned Vanilla Ice Cream

Ingredients:

1 3/4 C. whole milk
3/4 C. sugar
1/8 tsp. salt
2 large eggs, beaten
1 1/2 C. heavy whipping cream
1 tsp. vanilla extract
1/2 tsp. almond extract (optional)

Directions:

In a heavy bottom pot, combine the milk, sugar and salt. Cook over medium heat till it begins to steam (do not boil). Reduce the heat to low. In the bowl with the beaten eggs, slowly whisk in about 1/2 C. of the milk mixture to temper the eggs. Pour the egg mixture back into the pot with the milk mixture. Raise the heat to medium low and cook until slightly thickened, about 4-5 minutes. Remove from the heat and place the pot in a big bowl of ice water, stirring to cool the mixture down (you can also put it in the fridge overnight).

When you are ready to make the ice cream, stir in the heavy cream, vanilla and almond extract, if using. Pour the mixture into your ice cream maker, following the manufacturers directions to finish the ice cream. Tightly cover and freeze any leftovers.

source:tomatohero.com