



## Grandma's Custard Ice Cream

For long hot summer days of field work on my grandparent's farm in Northern Wisconsin, this home-made ice cream was sometimes our reward. Even with 12 cousins to spell at the crank, it seemed to take forever, but was always worth the effort. Served with the first fresh July strawberries, or how about a float with Grandma's home-made root beer? Though nearly 60 years ago, I still remember that.

The use of whole eggs here rather than just yolks makes this custard less tricky, and you won't need to separate eggs or find another use for the whites. This makes enough for 2 batches in the new automatic or freezer ice cream makers that are usually limited to about 4 or 5 cups of base. Make one batch plain, then augment the second with any of my jams, marmalade, caramel or chocolate sauces.

Base:

4 eggs, well beaten  
1 ½ cups sugar  
½ tsp. salt  
1 qt. whole milk  
1 qt. heavy cream  
3 tbsp. vanilla

Crack eggs into a small bowl and beat them well. In a 4 qt. stainless steel pot, stir together the sugar and salt. Gradually add the milk while stirring and stir well until sugar is dissolved. Continue to stir occasionally while heating over medium-low heat. Stir small amount of hot milk into beaten eggs, then return eggs and milk to the pot, stirring constantly until the custard begins to thicken. (An additional sign will be that it will begin to steam.) Remove from heat, stir in cream and vanilla. Transfer to another container and chill completely, from 4 hours to overnight. When thoroughly chilled, freeze in your ice cream maker according to manufacturer's instructions.

**VARIATIONS (See videos for amounts):** Add my Deep Dark Chocolate Sauce for **DEEP DARK CHOCOLATE ICE CREAM**, Pear Ginger Jam and Young Candied Ginger for **PEAR GINGER ICE CREAM**, Wild Blueberry Lemon Jam for **WILD BLUEBERRY ICE CREAM**, Raspberry Champagne Jelly for **RASPBERRY CHAMPAGNE SWIRL ICE CREAM** or any of your favorites! More flavors & videos on the way!