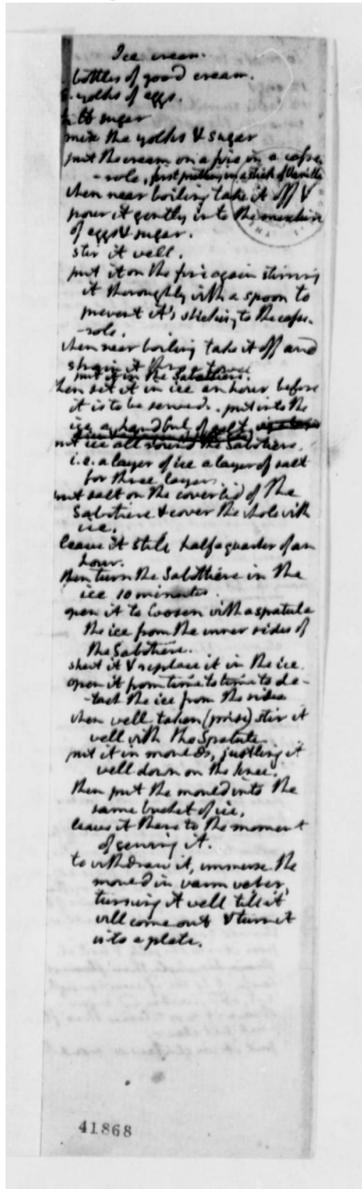


Ice Cream Recipe

Reading Level: Elementary School



Recipe for making ice cream
written in Jefferson's hand.

(Modern Version)

Beat the yolks of 6 eggs until thick and lemon colored.

Add, gradually, 1 cup of sugar and a pinch of salt.

Bring to a boil 1 quart of cream and pour slowly on the egg mixture.

Put in top of double boiler and when thickens, remove and strain through a fine sieve into a bowl.

When cool add 2 teaspoonfuls of vanilla.

Freeze, as usual, with one part of salt to three parts of ice.

Place in a mould, pack with ice and salt for several hours.

For electric refrigerators, follow usual direction, but stir frequently.

The logo for The Jefferson Monticello, featuring the name 'The Jefferson' in a cursive script above the word 'MONTICELLO' in a bold, serif font.

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