

Ice Cream Recipe

Reading Level: High School

(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.

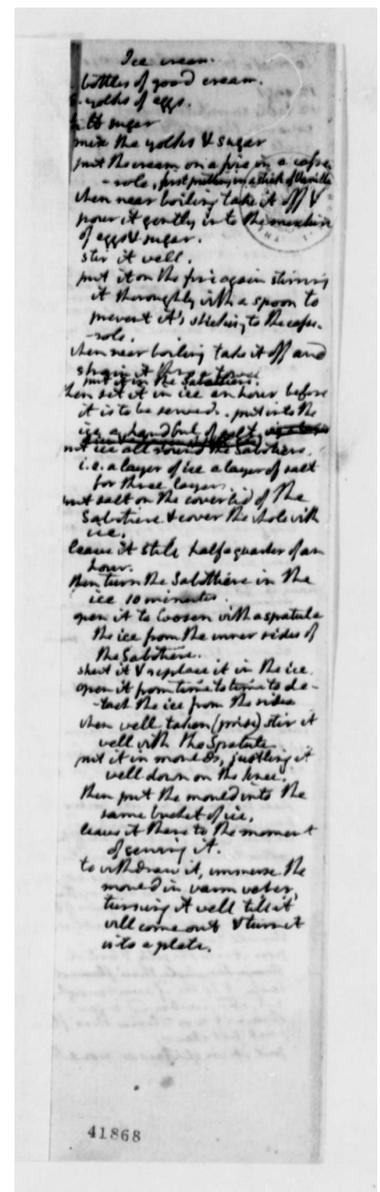
Put in top of double boiler and when thickens, remove and strain through a fine sieve into a bowl.

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.



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

Thomas Jefferson
MONTICELLO