

Thomas Jefferson's Vanilla Ice Cream Recipe



Ingredients

- 2. bottles of good cream.
- 6. yolks of eggs.
- 1/2 lb. sugar

Instructions

- mix the yolks & sugar
- put the cream on a fire in a casserole, first putting in a stick of Vanilla.
- when near boiling take it off & pour it gently into the mixture of eggs & sugar.
- stir it well.
- put it on the fire again stirring it thoroughly with a spoon to prevent it's sticking to the casserole.
- when near boiling take it off and strain it thro' a towel.
- put it in the Sabottiere
- then set it in ice an hour before it is to be served. put into the ice a handful of salt.
- put salt on the coverlid of the Sabottiere & cover the whole with ice.
- leave it still half a quarter of an hour.
- then turn the Sabottiere in the ice 10 minutes
- open it to loosen with a spatula the ice from the inner sides of the Sabottiere.
- shut it & replace it in the ice
- open it from time to time to detach the ice from the sides
- when well taken (prise) stir it well with the Spatula.
- put it in moulds, justling it well down on the knee.
- then put the mould into the same bucket of ice.
- leave it there to the moment of serving it.
- to withdraw it, immerse the mould in warm water, turning it well till it will come out & turn it into a plate.

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