

DUTCH OVEN ICE CREAM submitted by James Menard

1(3.4 oz) pack Instant Pudding, flavor of your choice		1/2 tbsp Vanilla
2 c. Heavy Cream, separated	1/4 tsp Lemon Juice	1 c. Milk
1 Egg	1/2 c. sugar	1 can (12 oz) Evaporated Milk (chilled)
Heavy Wooden paddle or spoon with straight edge for scraping		
Kitchen Timer	Mixing Bowl	10 in or 12 in Dutch Oven with Lid

Chilling container to hold ice. (*Dutch Oven must fit inside with room to pack ice around it.*)

Place Dutch Oven into container filled with alternate layers of ice and salt to chill. Mix together pudding, 1 c. cream and milk. Set aside to thicken. In separate bowl, mix sugar, egg, vanilla and lemon juice. Add to pudding mix, stir well. Pour into Chilled Dutch Oven. Add 1 c. heavy cream & evaporated milk. Stir until smooth. Place lid on Dutch Oven. Pack ice and salt on lid of pot. Set kitchen timer to 10 minutes. Stir and scrap sides of Pot. Repeat every 5 min until ice cream is frozen to your liking.

NOTES: *Do not neglect stirring. Do not get salted water or ice inside ice cream. Wipe pot edges before placing lid back on to avoid freezing. As ice melts, dip water out of chilling container so that it doesn't get into ice cream. Add ice and salt if necessary to maintain freezing. A single recipe yields about 1 1/2 quarts (6 cups) *A double batch will fit in 12 inch Dutch Oven, will take longer to turn and is a little harder to stir by hand. *This recipe can be used in your electric ice cream maker. A double recipe easily fits in a 3 quart machine.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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