



# Vanilla Ice Cream

*Courtesy of Alton Brown; "Serious Vanilla Ice Cream"*

**Skill level:** Beginner

**Prep time:** ½ hr. plus cooling time

**Total time:** 10-12 hrs.

## Ingredients:

2 c. Half and Half

2 c. Heavy Cream

1 Vanilla Bean, split and seeds scraped out

1 c. Granulated Sugar

2 T. Peach Jam/preserves, NOT jelly

- Combine all ingredients (including the bean and its seeds) in a medium-large saucepan and place over medium heat.
- Stirring occasionally, bring the mixture to 170 degrees F., using a digital read, candy or frying thermometer. (If you don't have a thermometer heat until just simmering. Do not bring to a boil.)
- Remove from heat and cool until no longer steaming.
- Remove the vanilla bean, cover and refrigerate six hours to overnight.
- Place a quart-size container, with a lid, in the freezer so it's cold and ready when its time to harden the ice cream.
- Churn and freeze mixture in an ice cream maker or ice cream bowl, according to the manufacturer's instructions, until the volume has at least doubled and is at the "soft serve" consistency.
- Transfer frozen mixture to the pre-chilled container, cover and freeze to allow to harden; one+ hours.

Enjoy!