

Ice Cream

President Thomas Jefferson

2 bottles of good cream

6 yolks of eggs

1/2 lb. of sugar

Mix the yolks and sugar; put the cream on a fire in a casserole, first putting in a stick of vanilla. When near boiling, take it off and pour it gently into the mixture of eggs and sugar; stir it well; put it on the fire again, stirring it thoroughly with a spoon to prevent its sticking to the casserole. When near boiling, take it off and strain it through a towel.

Modern Version (adapted by Marie Kimball)

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 mold, pack with ice and salt for several hours. For electric refrigerators, follow usual direction, but stir frequently.

The first American recipe for **ice cream** is in the writing of this President Thomas Jefferson of the United States. He was a widower of nineteen years.