



SNOW BEAR'S FROZEN CUSTARD – (Base Recipe)

- 6 egg yolks
- 2 cups milk
- 3/4 cup granulated sugar
- 3 Tablespoons honey
- 1/4 teaspoon salt
- 2 cups heavy cream
- 1 vanilla bean, halved, seeds scraped
- 1-1/2 teaspoons pure vanilla extract

In medium saucepan, beat together eggs, milk, sugar, honey and salt.

Scrape seeds in interior of vanilla bean pod and add both bean pod and seeds into the mixture before cooking.

Cook over low heat, stirring constantly until mixture is thick enough to coat metal spoon, about 160 degrees F. Do Not Boil.

Cool quickly with a rapid ice bath of cold water; stir to help cooling. Pour mixture through a fine sieve to remove vanilla bean pod.

Combine chilled custard, cold heavy cream, and vanilla extract. Pour mixture into ice cream machine, at least 1-1/2 quarts or more size.

Freeze according to machine directions; transfer to freezer containers until serving. If mixing in add-ins: Stir into soft custard before serving if using crisp crumbs, cookies, or snacks. Mini chocolate chips or nuts can be added after churning.

The custard will remain soft and smooth. Store in airtight containers in freezer. Short storage time; use within a week.

Makes 6 cups/ twelve 1/2 cup servings

Snowbear's Hints:

***Add-Ins:** Before serving. Stir in your favorite add-ins to keep those Real Fresh Flavors. This will keep your crushed cookies crunchy and fresh fruits from turning icy.

***Make a Pudding:** This custard base can be made into your favorite pudding.

*** For the Best Results:** The custard mixture should be made one day ahead and well chilled. The ice cream machine canister should be chilled before making the frozen custard.

Add a Goodtaste Touch:

Roasted Strawberry Frozen Custard – 16 ounces fresh strawberries, cleaned, chopped to 1/4 cup vanilla sugar. Toss strawberries with sugar. Spread out on lightly greased baking pan; Bake in 400 degree oven for 40 to 45 minutes or berries begin to darken or caramelize. The roasting time will depend on how juicy the berries are. If baking 8 ounces of fresh strawberries, it will take about 25 to 30 minutes in 375 or 400 degree oven.

You will have a rich savory texture; concentrated “out in the berry patch” flavor, and thick sweet syrup.

Frosty Beer 'n Pretzels Frozen Custard:

3 to 4 ounces dark brown or favorite beer (We used 4 ounces.)

1 quart of base mixture

Prepare in your ice cream maker according to manufacturer's directions.

Showbear's Lightly Sweetened Chocolate Sauce #1

1 cup water

1/2 cup granulated sugar
2/3 cup unsweetened cocoa powder, preferably Dutch-process
1/8 teaspoon salt
1 teaspoon vanilla

OR USE

Snowbear's Thick 'n Rich Chocolate Sauce.....#2

1 cup unsweetened cocoa
1 cup granulated sugar
1 cup water
1 Tablespoon vanilla
1/4 teaspoon salt

Sift your dry ingredients.

In large 5 quart saucepan, bring water and sugar to a boil; whisk until sugar is dissolved. Whisk in cocoa and salt and simmer about 3 to 5 minutes. Remove from heat; add vanilla. Cool. (Syrup will continue to thicken as it cools)

This sauce can also be used as a topping or add-in.

Snowbear's Rich Chocolate Frozen Custard:

4 ounces cold chocolate sauce (he used #2 Thick 'n Rich Chocolate Sauce)
1 quart chilled basic custard mixture (from base recipe)

Mix until well combined. Make sure that the mixture is very chilled before placing in ice cream maker.

Bacon Flavored Rich Chocolate Frozen Custard: Stir in 1/2 cup bacon bits into a softened custard.

Snowbear's Special Note:

1. **Mocha Mix:** Try making this with 1/2 cup water and 1/2 cup coffee or add espresso powder
2. **Mint Infusion:** Add some minced fresh mint for a cool chocolate flavor
3. **Dutch cocoa powder** neutralizes acidity and makes a darker, mellower flavor.
4. **Use a regular disher (scooper) for custard cream:** Use a hard cream disher for harder ice cream.
5. **Very Important:** Make sure everything is real chilled. The cream should be about 37 degrees; the container about 5 degrees.
6. His **Words of Wisdom:** Use his recipes as : Make and Eat Desserts

Remember Freshness Counts in Everything