Classic Vanilla Ice Cream

Makes 1 quart

As soon as the children in town trundle their way back to school, we are lulled into a false sense that Fall is here. I say false, because not only is it still technically Summer, but it is still blazingly hot outside! So, here is my best hot weather recipe to help cling to these last days of Summer. I am personally a purist and actually prefer straight up vanilla without anything to get in the way, but feel free to throw in your favorite things at the end of the freeze, or on top in your bowl. Either way, I have been told more than once that this is the BEST vanilla ice cream ever. Who am I to argue?

2 large eggs
1/2 cup granulated sugar
1 1/2 cups half and half
1/2 cup milk (whole or 2%)
1/4 cup sweetened condensed milk
1 teaspoon pure vanilla extract
pinch of salt

Bring a small pot of water to a simmer on the stove. Break the eggs into a stainless steel bowl that will fit over the pot of water. Whisk the sugar into the eggs. Put the bowl of eggs and sugar over the simmering water and whisk until pale and fluffy. I do this for two reasons. Number one, people freak out about raw eggs and number two, this makes sure the sugar is dissolved resulting in a smoother ice cream. You don't want to over-do this stage and scramble your eggs, so as soon as it has thickened a bit and is throwing off some steam, it's ready. Take the bowl off the pot of hot water and immediately pour the cold half and half and milk over the eggs to stop the cooking. Whisk to combine. Add the sweetened condensed milk, vanilla and salt. Chill thoroughly (I stick it in the freezer for about 20 minutes. You want to give your ice cream freezer a fighting chance). Freeze in whatever contraption you have to make ice cream. I'm lucky enough to have a fancy-dancy electric freezer that you don't have to do anything to but turn it on, but freezer bowls and things work just fine. If you are using an old fashioned hand crank freezer, you will want to double or triple the recipe.

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