

RECIPE

From The

BLACK POT

of



DUTCH OVEN ICE CREAM

Prep: 15 minutes * Freezing Time: 45 to 60 minutes * Serves: 4

* Dutch Oven: 12" * Charcoal: NONE

- 1 small package instant pudding (any flavor)
- 2 cups of heavy cream
- 1 cup of milk
- $\frac{1}{2}$ cup of sugar
- $\frac{1}{2}$ Tbsp vanilla
- $\frac{1}{4}$ tsp lemon juice
- 1 egg
- 1 can evaporated milk

Mix pudding together with 1 cup heavy cream & milk. In a second bowl mix sugar, egg, vanilla, and lemon juice. Mix in the pudding mixture and pour into a 12" DO. Add 1 cup heavy cream and evaporated milk and stir until smooth. Place the lid on the DO. Place an inch and a half of crushed ice and rock salt on the bottom of a large tub, 18 to 20 inches in diameter. Place the DO into the tub and fill the sides of the tub with ice and rock salt. Fill the lip of the DO with ice. Every 5 minutes remove the DO lid and stir the mixture. Total freezing time is 45 to 60 minutes.