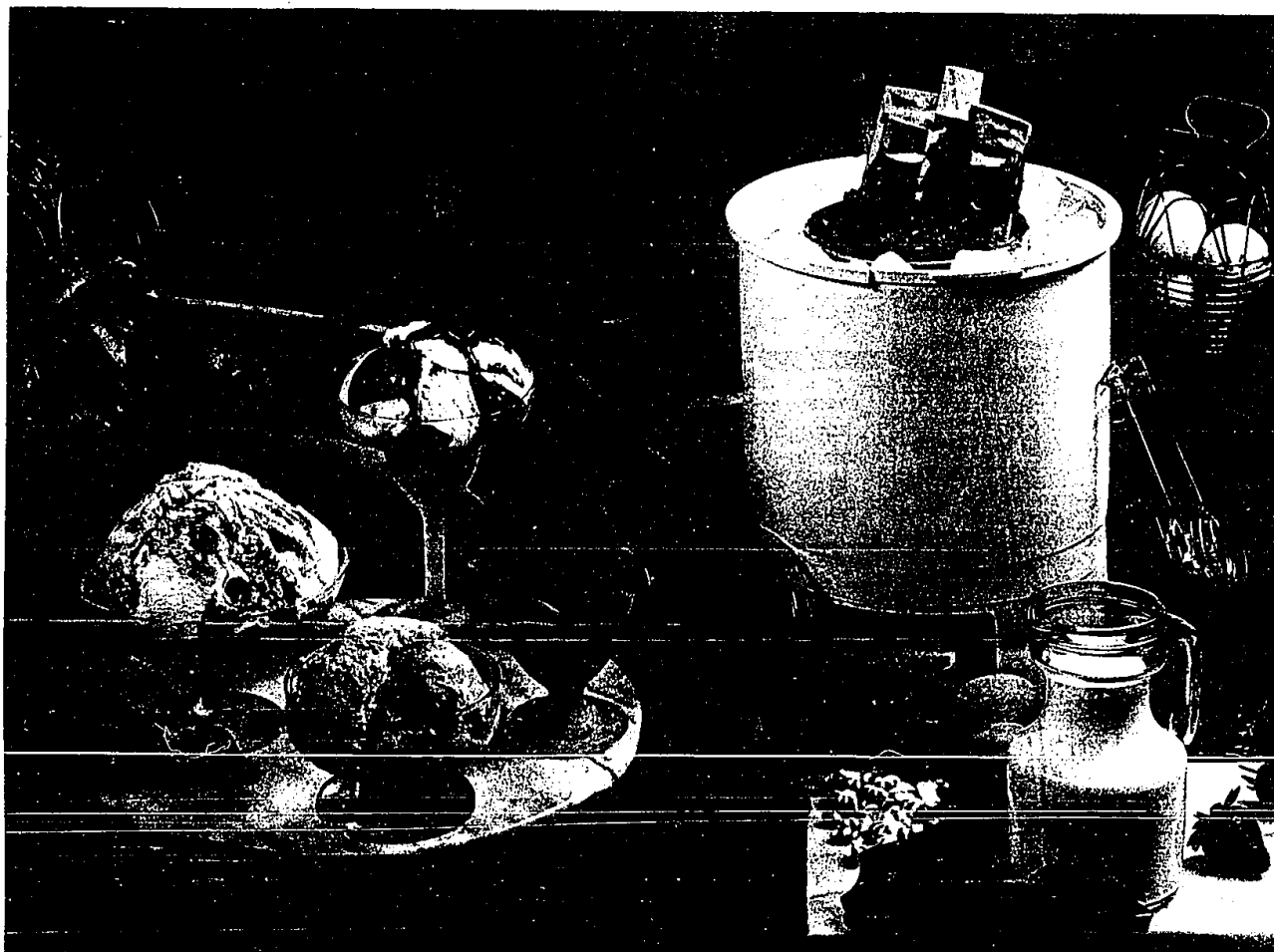


Hurrah for HOMEMADE ICE CREAM



No words can describe the sublime pleasure of homemade ice cream. Real cream and milk, fresh fruit, chocolate and a few other ingredients effortlessly processed can turn this mixture into a velvety, culinary delight.

For even more enjoyment, you can create ice cream combinations you've only dreamed about. As the recipes indicate, there's a creamy vanilla sweetened with milk and honey or a peppermint with chocolate, crushed peppermint candy and creme de menthe. Black Forest Ice Cream offers a bonanza of favorite flavors — chocolate, cherry pie filling and toasted almonds in a base of milk and whipping cream. Peach Melba? Now you can have this famous dessert in ice cream form, swirling raspberry sauce into fresh peach ice cream just before ripening.

A two-quart appliance using ice cubes and table salt makes this possible. All you have to do is assemble the ingredients, fill the container, flick it on and soon have one of the real treats of your life.

PROCESSING TIPS

- Have on hand: four trays refrigerator ice cubes, one box table salt and two cups cold water.
- Place bucket onto motor and base so drive socket engages with drive shaft. Rotate bucket until it settles in base.
- Pour chilled ingredients into cream can. Liquid level should be below "fill" line to allow expansion. Stir mixture with wooden spoon or rubber or plastic spatula to avoid scratching.
- Insert dasher into cream can. See that rounded ball-end of its center fits matching indentation at bottom of cream can.
- Snap transparent lid over top.
- Place loaded cream can into bucket, making sure it's engaged at bottom.
- Adjust support arm to fit; lock in place.
- Fill ice bucket with one cup water and one layer ice. Sprinkle six tablespoons salt over ice.
- Plug in motor. Begin building freezing mixture with remaining ice and salt to fill bucket. Pour remaining one cup water over top of ice/salt mixture.
- The processing time is called churn-freezing, i.e. churning while mixture freezes.
- Churn-freezing time varies from 20 to 50 minutes. Motor will labor and slow down toward end. Do not process more than 50 minutes.
- Unplug; remove support arm and bucket. Wipe away ice and salt from lid before removing dasher.
- If desired, remove ice cream and pack into freezer containers; freeze to ripen. During ripening, flavors will blend and develop while ice cream hardens to desired consistency.
- More salt than indicated shortens processing time but produces coarser texture. Less salt means slower processing but finer texture.

HONEY VANILLA ICE CREAM

Yield: 2 quarts

- 2 eggs
- 3/4 cup honey
- 1 1/2 cups milk
- 1 tablespoon pure vanilla extract
- 1 1/2 cups whipping cream
- Crushed sweetened fresh strawberries

Beat eggs until foamy in a large mixing bowl. Gradually add honey; beat at low speed until well blended. Gradually blend in milk and vanilla. Chill at least 30 minutes. Whip cream until it forms soft peaks; fold into chilled mixture. Churn-freeze, using slightly greater portion of salt to ice than for other ice creams. After freezing, transfer ice cream to a freezer container. Ripen in freezer 2 hours before serving. Serve topped with crushed strawberries.

BLACK FOREST SWIRL ICE CREAM

Yield: approx. 2 quarts

- ICE CREAM:
- 3 cups milk
- 2 cups whipping cream
- 3/4 cup sugar
- 1 tablespoon pure vanilla extract
- 1/8 teaspoon salt
- BLACK FOREST SAUCE (Yield: 1 1/2 cups)
- 3/4 cup cherry pie filling
- 1/2 cup chocolate fudge topping
- 1/4 cup toasted slivered almonds
- 1/4 teaspoon almond extract

For ice cream, combine all ingredients in freezer can. Stir until sugar is dissolved. Chill at least 30 minutes. Churn-freeze. While ice cream is churning, combine all ingredients for sauce. Chill. After freezing, transfer ice cream to freezer container, alternating layers of ice cream with chilled sauce. Swirl each layer with a spatula for marbled effect. Ripen in freezer 2 hours before serving.

PEACH MELBA ICE CREAM

Yield: approx. 2 quarts

- MELBA SAUCE: (Yield: approx. 1 cup)
- 1 package (10 oz.) frozen raspberries in juice, thawed
- 1 tablespoon cornstarch
- Dash salt
- 2 teaspoons fresh lemon juice
- ICE CREAM:
- 1 1/2 cups mashed fresh peaches (blanched and pitted)*
- 1 1/2 teaspoons fresh lemon juice
- Sugar
- 2 cups whipping cream
- 1 1/2 cups milk
- 3/4 cup sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon almond extract
- 1/8 teaspoon salt
- 4 drops yellow food color, if desired
- 2 drops red food color, if desired

For sauce, drain raspberries, reserving juice. Add water to make 2/3 cup liquid. Combine raspberry liquid, cornstarch and salt in a small saucepan. Heat to boiling, stirring frequently. Cook 2 additional minutes, stirring occasionally. Stir in lemon juice. Press raspberries through a sieve. Stir pureed mixture into sauce. (Discard seeds, etc. in sieve). Cool and chill. For ice cream, combine peaches and lemon juice. Sweeten to taste. Combine whipping cream, milk, sugar, extracts and salt in a large mixing bowl. Stir in peaches and food color. Chill about 1 hour. Churn-freeze. After freezing, transfer ice cream to freezer container, alternating layers of ice cream with cooled sauce; swirl each layer with a spatula for marbled effect. Ripen in freezer 2 hours before serving.

NOTE: *If fresh peaches are not available, you can substitute 1 1/2 cups mashed frozen sliced unsweetened peaches that have been thawed and drained.

CHOCOLATE PEPPERMINT ICE CREAM

Yield: approx. 2 quarts

- 1 1/3 cups sugar
- 4 teaspoons cornstarch
- 1/4 teaspoon salt
- 3 cups milk
- 3 squares (1-oz. each) unsweetened chocolate
- 2 eggs, beaten
- 1 1/2 cups whipping cream
- 1/4 cup white creme de menthe
- 1 cup finely crushed peppermint candy

Combine sugar, cornstarch and salt in heavy 2-quart saucepan. Stir in milk until smooth. Add chocolate squares. Bring to boiling over medium heat, stirring frequently. Boil and stir 2 minutes. (Chocolate does not completely dissolve; the mixture looks very speckled. This does not affect the finished product). Stir a small amount of hot mixture into eggs. Return to saucepan. Cook over low heat, stirring constantly, until mixture thickens, about 1 minute. Do not boil. Remove from heat. Place mixture in a large mixing bowl. Beat on medium speed of mixer until mixture becomes smooth and all the chocolate is dissolved. Mix in whipping cream. Chill several hours or overnight. Stir in creme de menthe. Churn-freeze. When mixture begins to thicken, gradually add peppermint candy through the add-ingredient feature. After freezing, transfer ice cream to a freezer container. Ripen in freezer 2 hours before serving.

