



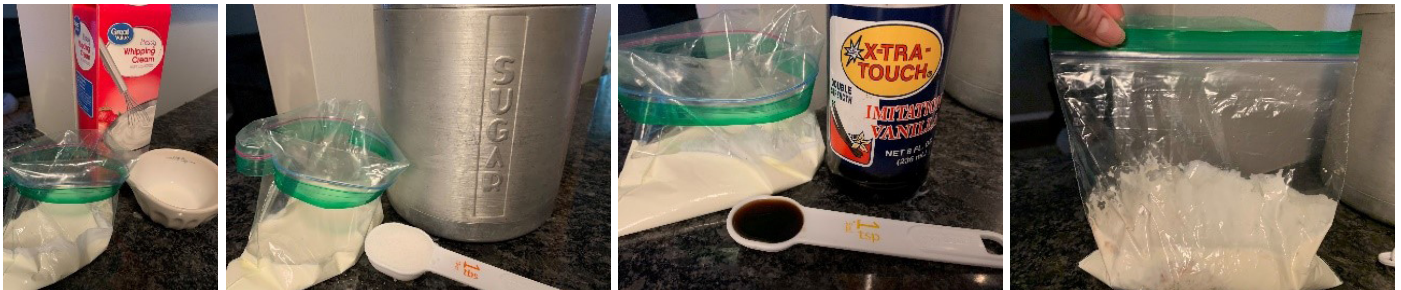
RECIPE: 5 Minute Ice Cream in a Bag

INGREDIENTS

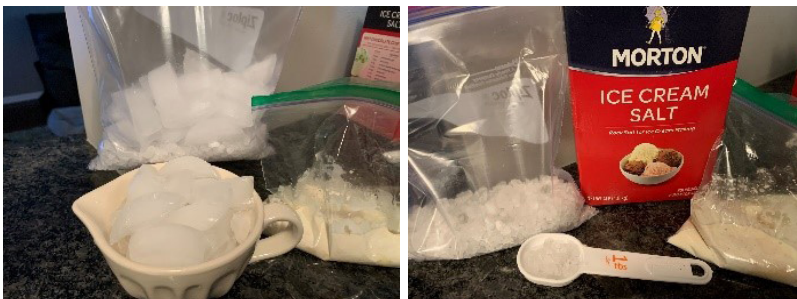
- 1/2 cup whole milk half and half, or cream
- 1 tbsp sugar
- 1 tsp vanilla extract
- 6 tbsp sea salt/ice cream salt
- 2 cups of ice
- sandwich sized ziplock bag
- quart sized ziplock bag
- Spoons
- Hand towel

INSTRUCTIONS

1. In the sandwich sized ziplocking bag, add milk, sugar, and vanilla. Seal bag tightly.



2. In the quart sized bag, add the ice and salt.



3. Place the smaller bag inside the larger bag and seal tightly.



4. Shake the bag as hard as you can, without popping it open, for 5 minutes or until it reaches the consistency of ice cream. Use hand towel to wrap around the bag to keep your hands from getting too cold.



5. Remove the smaller bag and give it a quick rinse to remove any pieces of salt. Make sure you rinse the opening as well.



6. Open the ice cream and eat it straight out of the bag with a spoon.

