It seems appropriate to share Jerry's homemade ice cream recipe. You can also find it online at www.jennifermelliott.com/jerrys-ice-cream-recipe.

Burns's Homemade Ice Cream

Cook Time: ~45 minutes to 1 hour (depending upon the ice cream maker)

Prep Time: 15 minutes

INGREDIENTS

For the Ice Cream:

- 3 whole eggs
- 1 1/3 cups white sugar
- 2 cups heavy cream
- 1 quart half-and-half
- 2 teaspoons vanilla

For the Equipment:

- 2–3 cups ice cream salt
- several pounds of ice

EQUIPMENT

Ice cream maker/freezer, electric or the old-fashioned hand-crank type

DIRECTIONS

1. Mix ice cream ingredients together by hand for 4 minutes.
2. Pour ingredients into the ice cream maker/freezer.
3. Fill equipment basin with ice and salt.
4. Run mixture until the ice cream is the consistency desired (approx. 45 minutes to 1 hour). Continue to refresh salt and ice as needed.
5. Remove beater and serve immediately.
6. Freeze leftovers.