

Ice cream.

2 bottles of good cream.

5 yolks of eggs.

$\frac{1}{2}$ lb sugar

mix the yolks & sugar

put the cream on a fire in a coffee

-sole, first putting in a stick of Vanilla

then near boiling take it off &

pour it gently into the mixture
of eggs & sugar.

stir it well.

put it on the fire again stirring

it thoroughly with a spoon to

prevent it's sticking to the coffee

-sole.

then near boiling take it off and

strain it through a towel.

put it in the Salothiere.

then set it in ice an hour before

it is to be served. put into the

ice a handful of salt, ~~as a layer~~

~~put ice all round the Salothiere.~~

i.e. a layer of ice a layer of salt

for three layers.

put salt on the cover lid of the

Salothiere & cover the hole with

ice.

leave it still half a quarter of an

hour.

then turn the Salothiere in the

ice 10 minutes.

ice 10 minutes
open it to loosen with a spatula
the ice from the inner sides of
the Sabothere.
shut it & replace it in the ice.
open it from time to time to de-
-tach the ice from the sides.
When well taken (prised) stir it
well with the Spatula
put it in moulds, jostling it
well down on the knee.
Then put the mould into the
same bucket of ice,
leave it there to the moment
of serving it.
to withdraw it, immerse the
mould in warm water,
turning it well till it
will come out & turn it
into a plate.

ICE CREAM

2. bottles of good cream.

6. yolks of eggs.

1/2 lb. sugar

mix the yolks & sugar

put the cream on a fire in a casserole, first putting in a stick of Vanilla.

when near boiling take it off & pour it gently into the mixture of eggs & sugar.

stir it well.

put it on the fire again stirring it thoroughly with a spoon to prevent it's sticking to the casserole.

when near boiling take it off and strain it thro' a towel.

put it in the Sabottiere*

then set it in ice an hour before it is to be served. put into the ice a handful of salt.

put salt on the coverlid of the Sabottiere & cover the whole with ice.

leave it still half a quarter of an hour.

then turn the Sabottiere in the ice 10 minutes

open it to loosen with a spatula the ice from the inner sides of the Sabottiere.

shut it & replace it in the ice

open it from time to time to detach the ice from the sides

when well taken (prise) stir it well with the Spatula.

put it in moulds, justling it well down on the knee.

then put the mould into the same bucket of ice.

leave it there to the moment of serving it.

to withdraw it, immerse the mould in warm water, turning it well till it will come out & turn it into a plate.



*The sabottiere is the inner cannister shown in the drawing. There was no crank to turn it; when Jefferson wrote "turn the Sabottiere in the ice 10 minutes," he meant for someone to grab the handle and turn the cannister clockwise and then counterclockwise.

MODERN VERSION

Marie Kimball's **Thomas Jefferson's Cook Book** gives modern versions of this and other recipes:

Ice Cream

Beat the yolks of 6 eggs until thick and lemon colored. Add, gradually, 1 cup of sugar and a pinch of salt. Bring to a boil 1 quart of cream and pour slowly on the egg mixture. Put in top of double boiler and when thickens, remove and strain through a fine sieve into a bowl. When cool add 2 teaspoonfuls of vanilla. Freeze, as usual, with one part of salt to three parts of ice. Place in a mould, pack with ice and salt for several hours. For electric refrigerators, follow usual direction, but stir frequently.

