

Troop 27's Award Winning Dutch Oven Ice Cream

Ingredients

- 1 small package instant pudding (any flavor) (The flavor of the pudding will be the final ice cream flavor)
- 2 cup heavy cream
- 1 cup milk
- $\frac{1}{2}$ cup sugar
- 1 egg
- $\frac{1}{2}$ tablespoon vanilla
- $\frac{1}{4}$ teaspoon lemon juice
- 1 can evaporated milk

Directions

1. Mix together pudding, 1 cup heavy cream, & milk.
2. In a second bowl mix sugar, egg, vanilla, and lemon juice.
3. Add 1 cup heavy cream and evaporated milk, stir until smooth.
4. Add about 2" of crushed ice and rock salt into either a tub about 18 to 20 inches in diameter or into an ice chest that can hold the Dutch Oven.
5. Put the lid onto the oven.
6. Put the Dutch oven into the tub or cooler and fill the sides of the tub with more crushed ice and rock salt and leave it sit for about 5 minutes to chill the Dutch Oven.
7. Mix in the pudding mixture and pour into a 12" Dutch oven.
8. Fill the lip of the Dutch oven lid with crushed ice (NO ROCK SALT ON THE LID!!!).
9. About every 5 minutes or so remove the lid and stir and scrape mixture from the walls of the Dutch Oven using a rubber spatula. It will begin to solidify and freeze in about 15 minutes.
10. After it has frozen to a point where it is very hard to stir, let it sit and continue to freeze.
11. Total freezing time is 45 to 60 minutes.

Enjoy