

OPERATION ICE CREAM

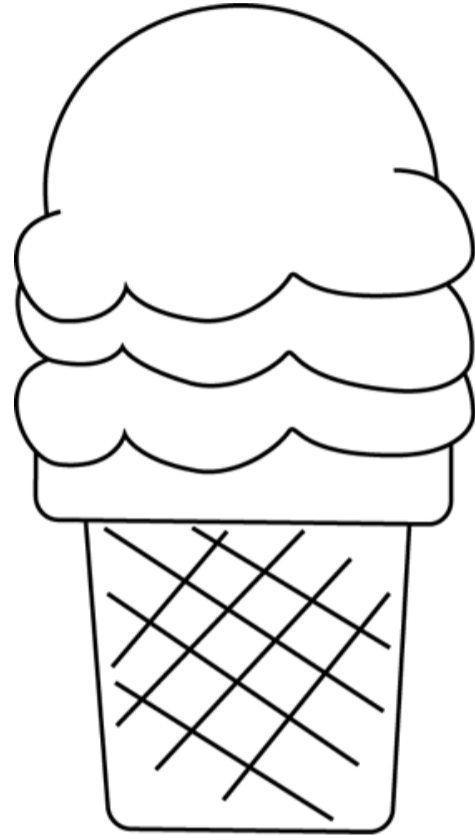
recipe & directions

INGREDIENTS:

- 1 cup half and half
- 1 teaspoon vanilla extract
- 2 tablespoons sugar

MATERIALS:

- 1 gallon plastic zipper bag
- 1 -2 small plastic zipper bags
- 3 cups of ice cubes
- 1/4 cup of salt
- bowl/spoon
- towels (paper or cloth)
- oven mitts (optional)



DIRECTIONS:

1. Pour the half and half, vanilla and sugar into the small sized bag. Squeeze as much air as possible out of the bag before zipping it closed. Be sure it is **COMPLETELY** zipped close. You may even want to double bag, and place the small bag into another small bag for extra protection.
2. Pour the ice and salt into the gallon bag.
3. Carefully place the small bag with the ice cream ingredients inside the large bag. Squeeze out any extra air and then close the large bag.
4. Start shaking the bag and continue for 5-10 minutes. If the bag gets too cold to handle, put on oven mitts or wrap the bag with a towel.
5. The outside of the bag will start to form condensation and this could cause stains on carpets or clothing. Do this in an area that will be easy to clean up!
6. When the ice cream thickens and seems ready, open both bags carefully. Make sure the salt water doesn't get inside the small bag.
7. Wash your hands and carefully spoon the ice cream into a bowl.