

ULTIMATE DUTCH OVEN ICE CREM

Made in the Enhancement pack of the Ultimate Dutch Oven

1 cup milk

1 cup heavy whipping cream

½ cup sugar

½ tsp vanilla

10 frozen or fresh fruit (strawberry's blueberry's peaches mandarin orange's ECT.

5 to 7 pounds dry ice

Combine all ingredients in bowl and mix well. Pour into the high capacity lid of your Ultimate Dutch oven. Use the grill for the lid. Wrap both lid and grill with an old dish towel. Place the unit down in a cooler or tote with dry ice. Place a piece of dry ice under the oven and place another piece on top. Put a heavy towel of brown paper sack over the ice to the cold in. Put the lid down on the cooler. Wait for 15 min and stir. Keep checking the ice cream ever 15 min. In 45 min you will have your ice cream. (Total stir) 3 times.

Recipes By

Denene Torgenson

DDT Outfitters (Dutch Oven Dinner Time)

www.ultimatedutchovens.com

ddtoutfitters@scinternet.net