

Homemade Ice Cream

INGREDIENTS

1 gallon ziploc bag

1 quart ziploc bag

1 cup milk

1 tablespoon sugar

1 teaspoon vanilla

1/2 cup salt (rock salt works best, but table salt works too)

ice



DIRECTIONS

Pour the milk, sugar and vanilla into the smaller, quart sized bag.

Fill the larger, gallon sized bag 3/4 full of ice, then add the salt to the ice.

Place the smaller bag inside the larger bag and close the seal. Make sure you close them both tightly!

Now shake the bag good and hard for 5 minutes.

Rinse the small bag off with cold water before opening to keep the salt water from getting into your ice cream.