

# Ice Cream Social



## Ingredients:

- 2 tablespoons granulated sugar
- 1 cup half and half
- ½ teaspoon vanilla extract
- ½ cup salt – the bigger the granules the better, kosher or rock salt works best, but table salt is fine
- Ice cubes (enough to fill a gallon size bag about half full)
- 1-pint size Ziploc bag – durable freezer weight is best
- 1-gallon size Ziploc bag – durable freezer weight is best

Combine the sugar, half and half, and vanilla extract in the pint size bag and seal it tightly. Place the salt and ice in the gallon bag then place the sealed smaller bag inside as well. Seal the larger bag. Now shake the bags until the mixture hardens (about 5-10 minutes). Feel the small bag to determine when it's done. Take the smaller bag out of the larger one. Open and add any mix ins you might desire (crushed candy, flavorings, fruit etc.) You can eat the ice cream right out of the bag and clean up is easy! Serves one.