

Thomas Jefferson's Ice Cream Recipe

(modern version adapted by Marie Kimbell)



Jeffersonian Ingredients

6 Eggs

1 Cup Sugar

1 Quart Cream

26 oz. Container of Salt

2 Teaspoons of Vanilla

Bag of Ice

Cooking Utensils Needed

Mixing Bowl

Measuring Cups

Double Boiler Pot

Bowl with Lid

Countertop Burner

Beat the yolks of 6 eggs until thick and lemon colored. Add, gradually, 1 cup of sugar and a pinch of salt. Bring to a boil 1 quart of cream and pour slowly on the egg mixture. Put in top of double boiler and when it thickens, remove and strain through a fine sieve into a bowl. When cool add 2 teaspoonfuls of vanilla. Freeze, as usual, with one part of salt to three parts of ice. Place in a mold, pack in ice and salt for several hours. For electric refrigerators, follow usual direction, but stir frequently

Marie Kimball, [Thomas Jefferson's Cook Book](#) (Charlottesville, VA: University Press of Virginia, 1976), 36. First published in 1938.