



That Good Navy Chow!



ICE CREAM

Yield: Approx. 5 gallons

Portion: No. 12 scoop: 6 portions to 1 quart, 120 to 5 gallons,
No. 16 scoop, 8 portions to 1 quart, 160 to 5 gallons.

100 Portions

Ingredients

Cornstarch	8 ounces, (approx. 1 pint)
Sugar	5 pounds, (approx. 2½ quarts)
Salt	1½ ounces, (approx. 3 tablespoons)
Eggs, whole, powdered	11 ounces (approx. ¾ quarts)
Milk, whole, powdered	4 pounds (approx. 3½ quarts)
Water, cool	(approx. 3 ¼ gallons)
Vanilla	2 ounces (approx. ¼ cup)

Mix together cornstarch, sugar, and salt.

Combine powdered eggs and milk.

Reconstitute with water the same as for powdered milk or eggs.

Cook over boiling water or in steam-jacketed kettle about 20 minutes, stirring occasionally.

Cool completely. Add vanilla. Freeze.

Note.-1. 12 vanilla tablets, reconstituted, may be used in place of vanilla.

2. Mixture may have curdled appearance while cooking. This will disappear in freezing.

3. This Ice Cream formula can be used as basis for other flavors.

Source: The Cookbook of the United States Navy, Revised 1944