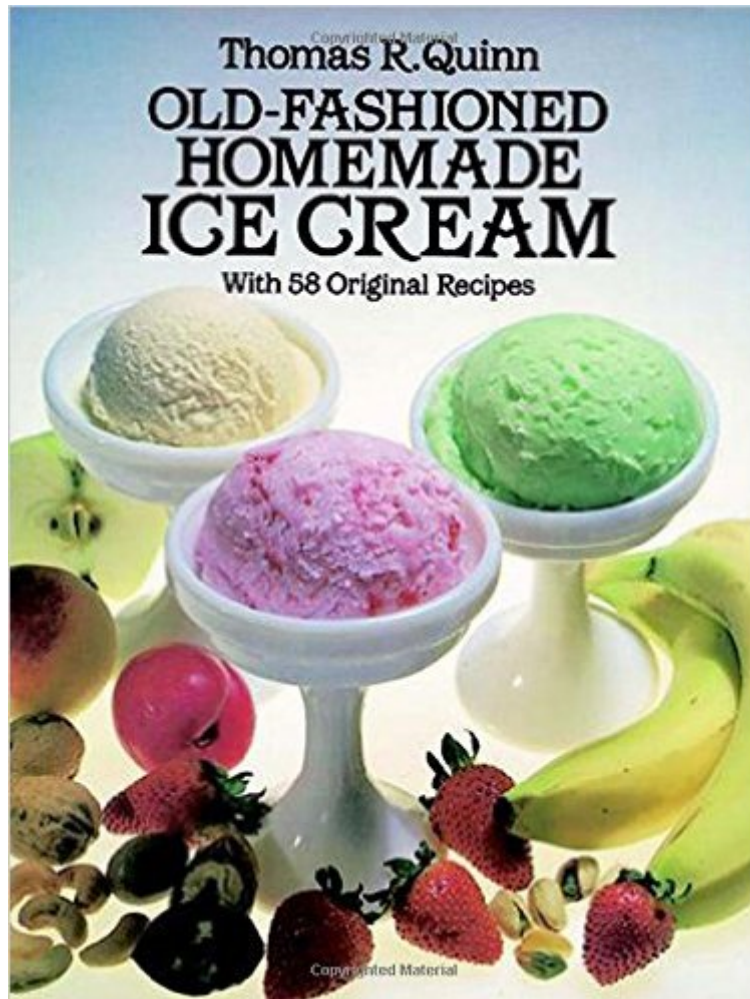


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Old-Fashioned Homemade Ice Cream: With 58 Original Recipes



Synopsis

I scream, you scream. we all scream for ice cream. It may be just a child's singsong verse, but there is an element of truth about it. Who do you know who doesn't like ice cream? Especially rich, creamy, old-fashioned, homemade ice cream. In this complete and easy-to-follow guide, ice cream aficionado and author Thomas Quinn provides instructions and helpful advice for making your own delectable ice cream in both hand-cranked and electric freezers. He gives a lighthearted history of ice cream, then discusses in detail the ingredients, the freezing process, materials, and equipment and what might be wrong if your ice cream flops. The whole family will enjoy making and eating this delicious old-fashioned treat. In *Old-Fashioned Homemade Ice Cream*, Mr. Quinn provides 58 original ice cream recipes. You'll be able to make more flavors than your favorite ice cream parlor. Here's a small sampling of the mouth-watering fare: Mexican Spiced Chocolate Walnut Praline Chunky Apple Rum Orange Blossom Peanut Butter Chip Amaretto Two Berry Rocky Road Pistachio Nut Pudding White Licorice Sweet German Chocolate Eggnog There are 14 different chocolate ice cream recipes and five vanillas, plus recipes for toppings and sauces. Each recipe has been thoroughly researched and tested to ensure perfect, rich, creamy ice cream every time. Anyone who wishes to rediscover the good old days of homemade ice cream will want to have this informative, recipe-rich guide to ice cream making.

Book Information

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Customer Reviews

This isn't a fancy book with color photos, in fact the only color photo is on the cover, but it does contain some good old fashioned recipes. There are many variations presented for chocolate and

vanilla ice creams, some not requiring any cooking. There are exotic treats such as caramel, banana chocolate, maple walnut and even butterscotch royal ice cream. There's even ice cream recipes that are based on instant pudding and one on jello! The author covers a brief history of ice cream and covers each of the main ingredients as well as why they're needed. Negatives: All of the recipes make about a gallon so you'll have to size them down if your machine can't handle a full gallon. Luckily Ice Cream recipes can be successfully sized down. Many of the recipes do require cooking of some sort. Also some recipes use "rennet tablets" something that I'm not familiar with.----- Overall this is a good basic book with some unique ice creams at a fantastic price.

I bought this book to make ice cream with a Kitchenaid freezer bowl attachment. My husband has liked every recipe that I have tried from this book.

I've used this book over six others for making Ice Cream. Very well written, large print, and sensible ice cream recipes.

My wife has been going through these recipes like crazy. They're all delicious so far. The only downside is that most of them seem to call for raw eggs and it has taken some mental gymnastics to get used to that idea.

Old-fashioned homemade ice cream, like grandma and grandpa used to make. Maybe even the great grandparents, with a hand cranked freezer, icicles off the roof and rock salt to get it cold enough. This is a letter size booklet from the 1980s with ice cream recipes from the good old days and sized for one of those old churns with a dasher. If you by chance find one of those oldies somewhere you will be set for some great ice cream. However that means I will have to cut the recipes to about a fourth to work in my new modern job. The recipes in the book are mostly for custard style ice cream (with eggs) rather than Philadelphia style (without eggs), which again makes it much different than store-bought. For the price you can't go wrong.

I am brand new to making ice cream and I was super excited when I saw this book. I'm all about old fashioned things! Almost every single recipe called for "rennet tablets". I have no idea what they are or where to get them. I was incredibly disappointed because, as new as I am to making ice cream, I know that you don't need those tablets. I don't know if it's okay to make the recipe without them or not. Also there wasn't a plain chocolate recipe! I was really disappointed with this book and I wish I

hadn't bought it.

I looked for quite some time for a book that had a home made ice cream recipe that could compare to my Mom's. I believe I found it in this book. I had forgotten the exact method she used and she passed on. Her's was not a written recipe, it was one in her head. My main job was to turn the crank on the old hand cranked ice cream maker. There is one recipe in here that is like the method she used and it tastes close. I grew up on a farm and we always had fresh cream and fresh milk to use. My mouth still waters when I think of eating Mom's home canned peaches with fresh cream on them or better still home made ice cream. I highly recommend this book

I love this book. I've only had it one month and I've already made 4 of the recipes. It's the perfect companion to our new ice-cream maker. Every weekend I make ice-cream using a new recipe, and they have all been stupendous. It even has a recipe for pumpkin ice-cream, which is my son's favorite flavor. This weekend, I'm making the Jell-O ice-cream.

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