

As Seen at the DNR Stage at the Iowa State Fair



DUTCH OVEN RECIPE



Ice Cream in a Bag

INGREDIENTS:

1/2 cup milk (chocolate, white or
strawberry)
1/2 cup cream
3 Tbs. sugar
1/2 tsp. vanilla extract (or you can
use other flavors like peppermint)

4 cups of ice
8 Tbs. salt (larger salt crystals work
better than table salt)

PREPARATION:

Pour the first 4 ingredients into
a quart sized bag that can be
tightly sealed. Place that bag
into a larger gallon bag that can
be tightly sealed. Add the ice
and salt to the larger bag. Shake
the bags for about 5-10 minutes.
Carefully unseal the two bags
being careful not to get the ice/
salt mixture into the smaller bag.
The milk mixture in the inner bag
should be thick and ice cream-
like. Put on top of your warm
Peach Crisp and enjoy!

