For this recipe you’ll need two sandwich-size and two gallon-size zip-lock bags to make into double thickness bags to prevent leaks. Buy the heaviest zip-lock baggies available.

Make sure everything is cold, including the mixing bowls. Mix 1/2 cup cream or half-and-half, 1/4 cup milk, 2 tablespoons sugar, and 1/8 teaspoon vanilla, and 1 beaten egg in a cold bowl. Pour this ice cream mix into the double (one inside the other) sandwich-size zip-lock bags. (The icy, salty water can escape into the ice cream mix if bags are not tightly closed.) Seal each bag tightly. Pour about 3 cups of crushed ice and 1/2 cup of rock salt into the doubled large zip-lock bag. Place the small bag of ice cream mix inside the large bag of ice and salt. Make sure everything is **tightly** sealed. Watch what happens as you gently rock the bag for about five minutes. (Don’t rock to hard, or you’ll end up with salty ice cream! Yuck!) When ice cream looks frozen enough, remove the small bag and rinse it in cold water to remove any salt on the outside of the bag. This makes about one big scoop of ice cream. You can eat the soft ice cream right away or put it in a freezer to let it get even harder. Throw away the large bag of salty ice water.