

## Peppermint Ice Cream

- 2½ c. Milk
- 2 c. Sugar
- 1 t. Salt
- 2½ c. Half & Half
- 1½ t. Vanilla Extract
- 6 c. Whipping Cream
- 2 c. Peppermint Candy (broken into small pieces)

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half & half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Stir in peppermint candies to chilled mixture. Freeze in ice cream maker.