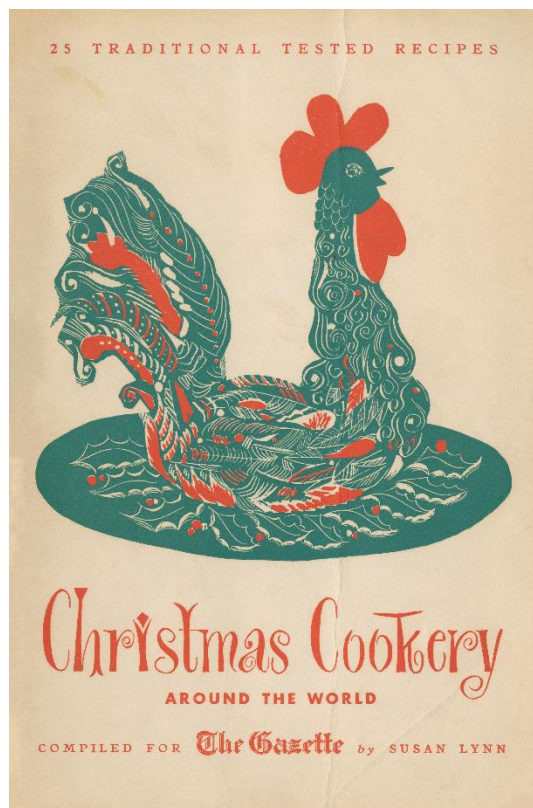


WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



Egg-nog Ice Cream

(To Serve Six Generously)

Very gay and festive, and in nice contrast to heavy puddings and cake . . .

- | | |
|---------------------------------------------|-------------------------------------------------------|
| $\frac{1}{4}$ cup chopped seedless raisins | 1 tbsp. sherry (or 2 tsps. vanilla) |
| $\frac{1}{8}$ cup water | $\frac{1}{4}$ cup drained chopped maraschino cherries |
| $1\frac{1}{2}$ cup sweetened condensed milk | 2 cups whipping cream |
| $\frac{1}{4}$ tsp. salt | $1\frac{1}{4}$ cup cold water |
| 3 egg yolks, well beaten | |

Mix raisins and one third cup water, bring to a boil, and simmer five minutes. Drain well. Add remaining cold water to condensed milk, blend well, and stir in salt, egg yolks, and sherry. You might like slightly more sherry . . . taste and find out . . . or you might prefer vanilla . . . Add raisins and cherries and chill well. Whip cream stiff and fold into chilled egg mixture. Turn into freezing trays and freeze until mushy, with control set at coldest point. Turn into chilled bowl and beat well. Return to trays, or decorative mold, and freeze until firm.