

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com.

1-800-557-4825

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly or repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

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Printed in China



AT HOME ENTERTAINING RIVAL

4 Quart Wood Bucket Ice Cream Maker



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against electrical shock, do not immerse cord, plug, or motor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. To disconnect, switch power to Off and unplug from outlet. Disconnect when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. See warranty to return for examination, repair, or electrical or mechanical adjustment. Appliance serviced only by authorized agent.
7. The use of accessory attachments (not recommended or sold by the manufacturer) may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces, including the stove.
10. Do not use appliance for other than intended use.
11. Do not operate your Ice Cream Maker dry. Always have ice cream mixture in the ICE CREAM CAN when you plug in your appliance.
12. Do not use extension cord.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

Questions or Comments

800-557-4825 or at www.rivalproducts.com

BEFORE USE. FILL BUCKET 2/3 FULL OF WATER. LET SOAK FOR 90 MINUTES. THIS WILL ALLOW THE WOOD TO SWELL TO ENSURE THE BUCKET DOES NOT LEAK.

KNOW YOUR ICE CREAM MAKER

MOTOR DRIVE

Top mounted. Engages stem of DASHER and locks to bucket.

COVER

Tab in COVER fits notch in ice cream can.

DASHER

Stem on top fits through hole in center of COVER, and engages MOTOR DRIVE.

ICE CREAM CAN

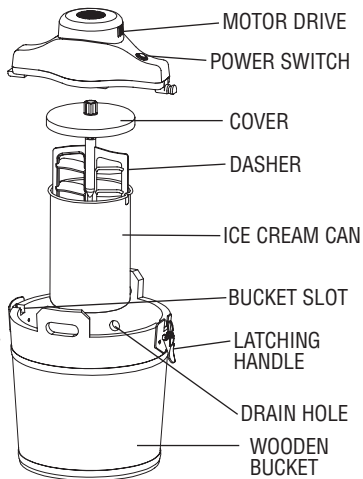
Container holds ice cream mixture.

DRAIN HOLE

Allows salt water to flow freely out of BUCKET.

WOODEN BUCKET

MOTOR DRIVE tabs secure BUCKET. DRAIN HOLE located near top of BUCKET. Holds rock salt and ice.



HOW TO USE YOUR ICE CREAM MAKER

NOTE: Before using for the first time, wash all parts except MOTOR DRIVE (see "HOW TO CLEAN YOUR ICE CREAM MAKER").

1. Mix your favorite ice cream recipe thoroughly in a bowl PRIOR to putting it in the DASHER. TIP: Chill (in the refrigerator) ice cream mixture and ICE CREAM CAN prior to making ice cream.
2. While ice cream mixture and CAN are chilling, place cleaned wood bucket on a flat surface counter top. Place DASHER and COVER nearby.
3. Once mixture and CAN are chilled, remove from refrigerator to start the ice cream making process.

4. Pour chilled ice cream mixture into chilled ICE CREAM CAN. Do not fill above the max level marked on the inside of the CAN.
5. Insert DASHER into ICE CREAM CAN. Then place COVER on ICE CREAM CAN by lining up the stem on the DASHER with the hole on the COVER.
6. Carefully insert the ICE CREAM CAN with COVER into the center of the BUCKET. Make sure ICE CREAM CAN engages with the bottom of the BUCKET.
7. Carefully slide the rectangular tab (located on opposite end of power switch) into the square bracket slot on BUCKET, align the MOTOR DRIVE over ICE CREAM CAN so that the stem of the DASHER engages hole in the bottom of the MOTOR DRIVE. Rotate ICE CREAM CAN slightly until MOTOR DRIVE engages ICE CREAM CAN COVER. Lock in MOTOR DRIVE into BUCKET with latching handle.
8. Plug Power cord into outlet.
9. Switch power to on and make sure the ICE CREAM CAN starts to rotate. While ICE CREAM CAN is rotating, begin to distribute approximately 2 inches of ice cubes around the inside bottom of the BUCKET. Sprinkle approximately 1/4 cup of rock salt uniformly over the layer of ice. (NOTE: The DASHER does not move, the ICE CREAM CAN rotates around the DASHER.)
10. Continue to layer ice and then rock salt until level reaches top of rotating ICE CREAM CAN. (NOTE: If CAN stops rotating - turn unit off - manually turn the ICE CREAM CAN until it seems to turn smoothly - as ice cubes might have jammed against the rotating ICE CREAM CAN - then turn the power back on.)
11. Ice cream should churn for approximately 30-40 minutes. CAN will STOP turning when ice cream is complete. Switch power to Off, unplug cord and remove the MOTOR DRIVE. Motor will not turn back on until it cools down - approximately 15-25 minutes. NOTE: Should ice cream maker stop before churning is complete, check to see if ice cubes are jammed against the rotating ICE CREAM CAN.
12. Once MOTOR DRIVE is removed, clear away ice and salt from the top of the ICE CREAM CAN COVER. Carefully remove COVER and DASHER. Recommend to use a rubber spatula to remove the ice cream from the DASHER.

HOW TO HARDEN AND RIPEN ICE CREAM

1. Pack ice cream down into ICE CREAM CAN and replace COVER. Place plastic wrap over COVER and secure with a rubber band.
2. Clean out salt and melted ice from inside of wood BUCKET by rinsing in the sink - do not place BUCKET in the dishwasher.
3. Place ICE CREAM CAN wrapped with plastic wrap and rubber band back in the wood BUCKET.
4. Repack ice and salt layers (see “How To Use Your Ice Cream Maker”, previous section) covering entire ICE CREAM CAN including COVER.
5. Cover the BUCKET with a folded towel or a few newspapers for insulation and allow to harden for two to three hours. Hardening time varies with type of ice cream mixture used.

HOME FREEZER METHOD

Ice Cream Can:

1. Pack ice cream down into ICE CREAM CAN and replace COVER. Place plastic wrap over COVER and secure with a rubber band.
2. Place in home freezer for several hours.

Plastic Containers:

1. Spoon ice cream into plastic container; allow 1/2 inch for expansion. Cover with a tight-fitting lid.
2. Place in home freezer for several hours.

HOW TO CLEAN YOUR ICE CREAM MAKER

MOTOR DRIVE: Switch power to Off and unplug cord. Never put MOTOR DRIVE in water. Wipe with a slightly damp cloth. MOTOR DRIVE never needs lubrication. Do Not Immerse in Liquids.

ICE CREAM CAN, COVER, AND DASHER: Wash in hot, soapy water. Rinse and dry thoroughly. **IMPORTANT:** ICE CREAM CAN should be towel dried; if left to “air dry,” water spots may appear. Do not replace COVER until ice cream can is dry. Do not put any parts in dishwasher.

ICE CREAM BUCKET: After every use, clean thoroughly to remove salt water residue.

IMPORTANT POINTS

TO ACHIEVE A SMOOTH TEXTURED ICE CREAM: Carefully follow the ice and salt amounts indicated. As the ice melts and the ice level decreases, add small amounts of ice to maintain the original level.

TO LOOSEN JAMMED ICE: Turn the power switch to Off and twist the ICE CREAM CAN several times. Turn the power switch back on to restart the churning process. If jamming continues, add 2 cups of water to BUCKET. ICE CREAM should churn approximately 25-35 minutes or until motor stops. If you choose to churn less than the 3/4 volume of liquid recipe, the motor may not stop. Occasionally check mixture until ice cream looks like fluffy mashed potatoes. Unplug and remove MOTOR DRIVE.

SET IN SINK or above sink drain to catch excess water.

AUTO SAFETY SHUT OFF: This ice cream maker is supplied with an AUTO SAFETY SHUTOFF. Should the motor become overheated it will turn off. In order to restart the ice cream freezer, the following steps must be followed:

1. Unplug the ice cream freezer.
2. Wait at least 20 minutes for motor to cool.
3. Plug in and operate normally.

RECIPES

DELICIOUS HOMEMADE ICE CREAM

For great tasting homemade ice cream, use Rival™ Quick and Easy Ice Cream Mixes to create your favorite recipes.

It's fast, easy, and tastes great!

Rival™ ice cream mixes are packed in convenient 8 oz packets. Each packet makes up to 2 quarts of delicious ice cream.

Available at many retail stores or for more information please visit www.rivalproducts.com. Questions or comments? 1-800-557-4825.



THE RECIPES

HINT FOR LOWER-FAT RECIPES

For lower fat content, substitute 1% milk for whole milk, whole milk for half and half; and evaporated skim milk for whipping cream. Higher fat dairy products – such as whipping cream – create a smooth, rich and creamy dessert. Lower fat dairy products create a lighter dessert with a slightly different texture.

OLD FASHIONED VANILLA ICE CREAM

4 Quart

2¼ cups sugar
¼ cup plus 2 tablespoons flour
½ teaspoon salt
5 cups milk
4 eggs, beaten
4 cups whipping cream
2 tablespoons vanilla extract

5 Quart

3 cups sugar
½ cup flour
½ teaspoon salt
6¼ cups milk
5 eggs, beaten
5 cups whipping cream
2 tablespoons plus
1½ teaspoon vanilla extract

6 Quart

3½ cups sugar
½ cup flour
¾ teaspoon salt
7 cups milk
6 eggs, beaten
6 cups whipping cream
3 tablespoons vanilla extract

Combine sugar, flour and salt in saucepan. Gradually stir in milk. Cook over medium heat approximately 15 minutes or until thickened, stirring constantly.

Gradually stir about 1 cup of hot mixture into the beaten eggs. Add egg mixture to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with wire whisk to combine. Freeze as directed.

Cookies and Cream Ice Cream: Crumble chocolate sandwich cookies (25 cookies for 4 quart, 30 cookies for 5 quart, or 40 cookies for 6 quart) into mixture before freezing.

Coffee Ice Cream: Combine instant coffee (4 tablespoons for 4 quart, 5 tablespoons for 5 quart, or 6 tablespoons for 6 quart) with sugar, flour and salt. Continue as directed.

CINNAMON BLACK WALNUT ICE CREAM

4 Quart

4 cups whipping cream
4 cups half and half
2 cups sugar
2½ cups chopped black walnuts
1 tablespoons vanilla extract
1 teaspoon cinnamon
½ teaspoon salt

5 Quart

5 cups whipping cream
5 cups half and half
2½ cups sugar
3¾ cups chopped black walnuts
1 tablespoon plus
¾ teaspoon vanilla extract
1¼ teaspoon cinnamon
½ teaspoon salt

6 Quart

6 cups whipping cream
6 cups half and half
3 cups sugar
3¾ cups chopped black walnuts
1½ tablespoons vanilla extract
1½ teaspoons cinnamon
¾ teaspoon salt

Combine all ingredients. Cover; refrigerate 30 minutes. Freeze as directed.

CHOCOLATE ICE CREAM

4 Quart

2½ cups sugar
2 tablespoons cornstarch
½ teaspoon salt
6 cups milk
4 eggs, beaten
6 squares semisweet chocolate,
melted
1½ cup half and half
2 cups whipping cream
2 teaspoons vanilla extract

5 Quart

3½ cups sugar
2½ tablespoons cornstarch
½ teaspoon salt
7½ cups milk
5 eggs, beaten
7½ squares semisweet
chocolate, melted
1½ cup half and half
2½ cups whipping cream
2½ teaspoons vanilla extract

6 Quart

4 cups sugar
3 tablespoons cornstarch
¾ teaspoon salt
9 cups milk
6 eggs, beaten
9 squares semisweet chocolate,
melted
2 cups half and half
3 cups whipping cream
1 tablespoon vanilla extract

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk.

Cook over medium heat until mixture comes to a simmer, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened (about 2 minutes). Stir in melted chocolate. Beat with a whisk until mixture is smooth. Stir in half and half, whipping cream and vanilla. Cover and refrigerate 2 hours. Freeze as directed.

CHOCOLATE CHIP ICE CREAM

4 Quart

2½ cups milk
2¼ cups sugar
1 teaspoon salt
2½ cups half and half
1½ teaspoons vanilla extract
6 cups whipping cream
12 oz. (2 cups) grated semisweet chocolate or chocolate chips

5 Quart

3¼ cups milk
3½ cups sugar
1½ teaspoon salt
3⅝ cups half and half
1¾ teaspoons vanilla extract
7½ cups whipping cream
15 oz. (2½ cups) grated semisweet chocolate or chocolate chips

6 Quart

4 cup milk
3¾ cups sugar
1¼ teaspoon salt
4 cups half and half
2 teaspoons vanilla extract
9½ cups whipping cream
18 oz. (3 cups) grated semisweet chocolate or chocolate chips

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

After removing DASHER, immediately stir in chocolate.

Mint Chocolate Chip: Add peppermint extract (2 teaspoons for 4 quart, 2½ teaspoons for 5 quart, or 1 tablespoon for 6 quart) and green food coloring (¼ teaspoon for 4 quart, ½ teaspoon plus ⅛ teaspoon for 5 quart, or ¾ teaspoon for 6 quart) to mixture before refrigerating. Proceed as directed.

VANILLA ICE CREAM

4 Quart

2 cups milk
1¼ cups sugar
½ teaspoon salt
2 cups half and half
1 tablespoon vanilla extract
4 cups whipping cream

5 Quart

2½ cups milk
2½ cups sugar
½ teaspoon salt
2½ cups half and half
1½ tablespoon vanilla extract
5 cups whipping cream

6 Quart

3 cups milk
2¾ cups sugar
¾ teaspoon salt
3 cups half and half
2 tablespoon vanilla extract
6 cups whipping cream

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla extract and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

Strawberry: Add pureed strawberries (4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

Banana: Add mashed bananas (3 cups for 4 quart, 3½ cups for 5 quart, or 4 cups for 6 quart) to chilled mixture before freezing.

Peach: Add pureed peaches (4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

ROCKY ROAD ICE CREAM

4 Quart

2 cups milk
6 squares (1 oz. each) semisweet chocolate
1¼ cups sugar
½ teaspoon salt
2 cups half and half
1 tablespoon vanilla extract
4 cups whipping cream
2 cups mini marshmallows
1½ cups chocolate chips
1 cup chopped pecans

5 Quart

2½ cups milk
7½ squares (1 oz. each) semisweet chocolate
2¼ cup sugar
½ teaspoon salt
2½ cups half and half
1½ tablespoons vanilla extract
5 cups whipping cream
2½ cups mini marshmallows
1½ cups chocolate chips
1½ cups chopped pecans

6 Quart

3 cups milk
9 squares (1 oz. each) semisweet chocolate
2¾ cup sugar
¾ teaspoon salt
3 cups half and half
2 tablespoons vanilla extract
6 cups whipping cream
3 cups mini marshmallows
2½ cups chocolate chips
1½ cups chopped pecans

Combine milk and semisweet chocolate in saucepan. Stirring constantly, cook over medium heat until chocolate is melted. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

PEPPERMINT ICE CREAM

4 Quart

2½ cups milk
2 cups sugar
1 teaspoon salt
2½ cups half and half
1½ teaspoons vanilla extract
6 cups whipping cream
2 cups peppermint candy

5 Quart

3½ cups milk
2½ cups sugar
1½ teaspoon salt
3½ cups half and half
1½ teaspoon vanilla extract
7½ cups whipping cream
2½ cups peppermint candy

6 Quart

4 cups milk
3 cups sugar
1½ teaspoon salt
4 cups half and half
2 teaspoons vanilla extract
9 cups whipping cream
3 cups peppermint candy

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Place peppermint candy in a plastic bag. Break into large pieces (about ¼-inch) with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

PRALINE ALMOND FUDGE ICE CREAM

4 Quart

2¼ cups light brown sugar
¼ cup plus 2 tablespoons flour
½ teaspoon salt
5 cups milk
4 eggs, beaten
4 cups whipping cream
2 tablespoons vanilla extract
2 cups slivered almonds
3 tablespoons butter
1 cup chocolate fudge topping

5 Quart

2¾ cups light brown sugar
¼ cup plus ¾ tablespoons flour
½ teaspoon salt
6¼ cups milk
5 eggs, beaten
5 cups whipping cream
2½ tablespoons vanilla extract
2½ cups slivered almonds
3¾ tablespoons butter
¼ cup chocolate fudge topping

6 Quart

¾ cups light brown sugar
½ cup flour
¾ teaspoon salt
7 cups milk
6 eggs, beaten
6 cups whipping cream
3 tablespoons vanilla extract
3 cups slivered almonds
5 tablespoons butter
½ cup chocolate fudge topping

Combine brown sugar, flour and salt in a saucepan. Gradually stir in milk. Cook over medium heat about 15 minutes or until thickened, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with a wire whisk to combine. Sauté almonds in butter over low heat about 5 minutes. Stir into ice cream mixture. Freeze as directed. Swirl chocolate fudge topping through ice cream after it has stopped churning. (NOTE: This is easier to do as you transfer ice cream into another container.)

SPICED CIDER SORBET

4 Quart

4 cups apple cider or apple juice
2 cups sugar
1 teaspoon whole cloves
4 whole cinnamon sticks
4 cups unsweetened applesauce
2 cups cranberry juice
½ cup lemon juice

5 Quart

5 cups apple cider or apple juice
2½ cups sugar
1¼ teaspoon whole cloves
5 whole cinnamon sticks
5 cups unsweetened applesauce
2½ cups cranberry juice
¼ cup plus 1 tablespoon
lemon juice

6 Quart

6 cups apple cider or apple juice
3 cups sugar
1½ teaspoons whole cloves
6 whole cinnamon sticks
6 cups unsweetened applesauce
3 cups cranberry juice
½ cup lemon juice

Combine apple cider/juice, sugar, cloves and cinnamon sticks in saucepan. Bring to a boil over medium heat, stirring occasionally. Boil 5 minutes. Remove from heat. Remove cloves and cinnamon sticks with a slotted spoon; discard. Stir in applesauce, cranberry and lemon juices. Cover refrigerate 1 hour. Freeze as directed.

STRAWBERRY ICE

4 Quart

2 quarts fresh or frozen
strawberries, thawed
1 cup sugar
2 cups water
2 tablespoons lemon juice

5 Quart

2½ quarts fresh or frozen
strawberries, thawed
1¼ cup sugar
2½ cup water
2 tablespoons plus 1½ teaspoon
lemon juice

6 Quart

3 quarts fresh or frozen
strawberries, thawed
1½ cup sugar
3 cups water
3 tablespoons lemon juice

Puree strawberries and combine with sugar. Let stand 2 hours. Add water and lemon juice. Cover; refrigerate 30 minutes. Freeze as directed.

VANILLA ICE MILK

4 Quart

3 cups skim milk
1½ cups sugar
¼ teaspoon salt
9 cups whole milk
1½ teaspoon vanilla extract

5 Quart

¾ cups skim milk
1¼ cups sugar
¼ teaspoon salt
11¼ cups whole milk
1½ teaspoons vanilla extract

6 Quart

4½ cups skim milk
2¼ cups sugar
¼ teaspoon salt
13½ cups whole milk
2¼ teaspoons vanilla extract

Thoroughly combine all ingredients. Cover and refrigerate 30 minutes. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

CHOCOLATE ICE MILK

4 Quart

2½ cups skim milk
8½ cups whole milk
4 squares semisweet chocolate
2½ cups sugar
1 teaspoon salt
2 teaspoons vanilla extract

5 Quart

3½ cups skim milk
10½ cups whole milk
5 squares semisweet chocolate
3½ cups sugar
1¼ teaspoon salt
2½ teaspoons vanilla extract

6 Quart

3¾ cups skim milk
12½ cups whole milk
6 squares semisweet chocolate
4 cups sugar
1½ teaspoon salt
2 tablespoons vanilla extract

Combine skim and whole milk in saucepan. Add semisweet chocolate. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in vanilla. Cover and refrigerate 2 hours. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

FROZEN CINNAMON NUT YOGURT

4 Quart

8 cups vanilla yogurt
2 cups sugar
1 teaspoon cinnamon
¼ teaspoon salt
2 cups whipping cream
2 teaspoons vanilla extract
2 cups walnut pieces

5 Quart

10 cups vanilla yogurt
2½ cups sugar
1½ teaspoons cinnamon
¼ teaspoon salt
2½ cups whipping cream
2½ teaspoons vanilla extract
2½ cups walnut pieces

6 Quart

12 cups vanilla yogurt
3 cups sugar
1 tablespoon cinnamon
¼ teaspoon salt
3 cups whipping cream
1 tablespoon vanilla extract
3 cups walnut pieces

Thoroughly combine yogurt, sugar, cinnamon and salt in mixing bowl. Stir in whipping cream and vanilla. Add nuts. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN STRAWBERRY YOGURT

4 Quart

8 cups plain yogurt
3 cups frozen, sliced strawberries in syrup, thawed
1½ cup sugar
2 cups whipping cream

5 Quart

10 cups plain yogurt
3¾ cups frozen, sliced strawberries in syrup, thawed
1¼ cup sugar
2½ cup whipping cream

6 Quart

12 cups plain yogurt
4½ cups frozen, sliced strawberries in syrup, thawed
2¼ cups sugar
3 cups whipping cream

Thoroughly combine all ingredients in mixing bowl. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN PIÑA COLADA YOGURT

4 Quart

8 cups vanilla yogurt
1 cup sugar
2 cans crushed pineapple, undrained (15¼ oz.)
1 can cream of coconut (15 oz. can)
1 cup whipping cream
1½ teaspoons rum flavoring

5 Quart

10 cups vanilla yogurt
1¼ cups sugar
2½ cans crushed pineapple, undrained (15¼ oz.)
1¼ can cream of coconut (15 oz. can)
1¼ cup whipping cream
1¾ teaspoon rum flavoring

6 Quart

12 cups vanilla yogurt
1½ cups sugar
3 cans crushed pineapple, undrained (15¼ oz.)
1½ cans cream of coconut (15 oz. can)
1½ cups whipping cream
2¼ teaspoon rum flavoring

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN CHERRY YOGURT

4 Quart

4 cups fresh or frozen dark, sweet cherries, pitted and thawed
8 cups plain yogurt
2 cups whipping cream
1½ cups sugar
2 tablespoons vanilla extract

5 Quart

5 cups fresh or frozen dark, sweet cherries, pitted and thawed
10 cups plain yogurt
2½ cup whipping cream
1½ cup sugar
2½ tablespoons vanilla extract

6 Quart

6 cups fresh or frozen dark, sweet cherries, pitted and thawed
12 cups plain yogurt
3 cups whipping cream
1½ cups sugar
3 tablespoons vanilla extract

Puree half of the cherries. Set aside remaining whole cherries. Combine pureed cherries with yogurt, whipping cream, sugar and vanilla. Cover and refrigerate 30 minutes. Freeze as directed. Remove DASHER and stir in reserved whole cherries before hardening and ripening.

FROZEN BLUEBERRY YOGURT

4 Quart

5 cups fresh or frozen blueberries, thawed
5 cups plain yogurt
2 cups half and half
2 cups sugar

5 Quart

6¼ cups fresh or frozen blueberries, thawed
6¼ cups plain yogurt
2½ cups half and half
2½ cups sugar

6 Quart

8 cups fresh or frozen blueberries, thawed
8 cups plain yogurt
3 cups half and half
3 cups sugar

Mash blueberries and combine with remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN BANANA YOGURT

4 Quart

8 cups vanilla yogurt
2 cups sugar
¼ teaspoon salt
2 cups whipping cream
2 teaspoons vanilla extract
2 cups ripe, mashed bananas

5 Quart

10 cups vanilla yogurt
2½ cups sugar
¼ teaspoon salt
2½ cups whipping cream
2½ teaspoons vanilla extract
4½ cups ripe, mashed bananas

6 Quart

12 cups vanilla yogurt
3 cups sugar
¼ teaspoon salt
3 cups whipping cream
1 tablespoon vanilla extract
5½ cups ripe, mashed bananas

Thoroughly combine yogurt, sugar, salt, whipping cream and vanilla in mixing bowl. Cover and refrigerate 30 minutes. Add mashed bananas to chilled mixture before freezing. Freeze as directed.