



MASON JAR BLACKCURRENT RIPPLE ICE CREAM.

SUBMITTED BY: VIRGINIA CROSS

Ingredients:

- 1 cup black currents (my garden)
- 1 cup heavy cream (friend's milk cow)
- 3 tbl organic sugar
- 1/2 tsp vanilla
- Pinch sea salt

Instructions:

Cook washed currents slowly with half the sugar in the recipe in a saucepan until they are tender (15 mins). Set aside to cool.

Place rest of ingredients in a quart mason jar with lid firmly screwed on. Shake constantly for about 15 minutes until mixture is thick. Add currents and stir into jar. Does not need to be completely mixed. Replace lid and freeze overnight.