

Ice Cream In a Bag

2 tablespoons sugar

1 cup half and half

1/2 teaspoon vanilla extract

1/2 cup salt (kosher or rock salt works best)

Ice cubes (enough to fill each gallon-size bag about half full)

1 pint-size ziplock bag

1 gallon-size ziplock bag

Directions:

1. Combine the sugar, half and half, and vanilla extract in the pint-size bag and seal it tightly.
2. Place the salt and ice in the gallon-size bag, then place the sealed smaller bag inside as well. Seal the larger bag. Now shake the bags until the mixture hardens (about 5 minutes). Feel the small bag to determine when it's done.
3. Take the smaller bag out of the larger one, add mix-ins, and eat the ice cream right out of the bag.

Easy cleanup too!

Serves 1.