

COOKING WITH CHEF TOM BASORE

JUNE 13, 2022

ICE CREAM AND TOPPINGS!

Vanilla Ice Cream (1 gallon)

Ingredients:

4 eggs	3 c. 40% heavy cream
2 ½ c. sugar	2 T. vanilla (1 T. Mexican vanilla)
7 c. milk	½ tsp. salt

Instructions:

Beat eggs and sugar until color lightens; add remaining ingredients and mix well. Allow to cool: overnight is preferred; stir; then place in ice cream freezer.

If using an old-fashioned freezer, add enough salt to the ice to bring the water temperature to near-zero degrees.

Hot Fudge

Ingredients:

3 c. sugar	1 can evaporated milk
4 oz. unsweetened chocolate bar	½ c. white corn syrup
4 T. butter	½ tsp. vanilla
2/3 c. water	½ tsp. salt

Instructions:

Melt butter; add sugar, water, and chocolate; bring to a boil for 5 minutes. Add evaporated milk, corn syrup, vanilla, and salt; return to a boil.

Bananas Foster

Ingredients:

¼ c. butter	¼ c. dark rum
2/3 c. brown sugar	½ tsp. salt
½ tsp. cinnamon	3 bananas, sliced

Instructions:

Melt butter in a high-edge skillet; add sugar and bring to a boil for 2 minutes. VERY CAREFULLY add the rum and ignite---STAND BACK! Allow the flame to go out while swirling the pan. Add the bananas, cinnamon, and salt. Serve immediately over vanilla ice cream.

NOTE: Use a long lighter if not using a gas stove.

Caramel Sauce

Ingredients:

1 c. butter	1 tsp. coarse salt
1 lb. brown sugar	½ c. white corn syrup
1 c. heavy cream	

Instructions:

Melt butter; add sugar and bring to a boil for 5 minutes. Remove from heat; add cream and syrup. Let rest for 5 minutes; add salt and barely stir to incorporate.

Tom Basore, CDM/CFPP

Dining Services Manager

Schowalter Villa