



## **Vanilla Sour Cream Ice Cream** *(Adapted from Gourmet)*

1 - 16 ounce container chilled sour cream  
1 cup half and half  
1/2 cup heavy cream  
3/4 cup sugar  
1/8 teaspoon salt  
1 tablespoon pure vanilla extract

Place above ingredients in a blender and puree until very smooth and sugar has dissolved. Cover and chill in the freezer for 30 minutes. Freeze in ice cream maker per instructions. Transfer to an air tight container and freeze for minimum 3 hours or until firm. Makes approximately 1-1/2 quarts.