

Heritage Recipes

You can share old family recipes and traditions

Southland's Snow Ice Cream

From Sonja

The year of 1947 or 1948 had one of the biggest snows ever seen in Louisiana. I was about two or three years old, and my family lived in the company housing at a sawmill. The snow was about two or three feet deep, and it was so cold that the water pipes froze solid. Even the trap under the kitchen sink froze solid. My parents went somewhere during the day, and Mama dressed me in a pink snow suit with jodhpur leggings that strapped under the soles of my shoes. Daddy was going to break the snow to make a trail to the car, but I was so excited, I jerked away from Mama, ran out the door, and disappeared feet-first into a snow drift. I was pulled out, gasping and sputtering, and after brushing the snow off me, we went on out to the car.

Once we returned, late that evening, Daddy took a large enamel dish pan and went outside and filled it to the brim with fresh, clean snow. He made up a big bowl of snow ice cream, and we sat by the little stove in the living room and toasted our toes while we ate bowls of the delicious ice cream. That was my first experience with a wonderful Southern treat. Years later, I was surprised to discover that so many people who live where there is a yearly snowfall did not seem to know anything about this wonderfully simple and delicious treat. I have never seen a recipe for snow ice cream in any cookbook, so it must be passed down from generation to generation through certain families by word of mouth. Each time we have a snowfall, we try to celebrate it by making up a bowl of this ice cream. Unfortunately, in my area of the country, snowfall is a rare event.

Southland's Snow Ice Cream

Large bowl or big dishpan full of fresh, clean snow
1 can of evaporated milk, or pint carton of half and half, or equivalent amount of heavy cream(about)
granulated sugar, about 1 cup
1 teaspoon vanilla extract

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Fill a large mixing bowl or dishpan with fresh, clean snow. Add about 1 cup sugar. With wooden spoon, fold snow together with sugar. Add vanilla extract. Slowly stir in evaporated milk or half and half or heavy cream. Add and stir milk or half and half or heavy cream until snow-sugar mixture takes on the consistency of custard ice cream or unripened homemade freezer ice cream. (It may not require all of the can of milk or carton of half and half or heavy cream to reach this consistency. This is a kind of fly-by-the-seat-of-your-pants recipe and takes only minutes to make.) When snow ice cream reaches this stage, spoon into individual serving bowls and serve immediately.

My family always used evaporated milk to make this recipe because we preferred the flavor over that of half and half or heavy cream.

I understand that some folks use a can of sweetened condensed milk to make their version of this recipe.

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