Delmonico's Recipes from a "Gilded Age" for an 1894 Thanksgiving

Lalla Rookh Punch

From: The Table, by Alessandro Filippini, 1891.
From: Thanksgiving "a la Carte"

Vanilla ice-cream: Boil in a saucepan one pint of milk with half a vanilla-bean; put in a vessel half a pound of powdered sugar, and six egg yolks, and with a spatula mix thoroughly for ten minutes; then add it to the boiling milk, stirring for two minutes longer, and pour the whole into a copper basin, placing it on a moderate stove to heat for five minutes, stirring at the bottom continually with the spatula, and being careful not to let it boil.

Remove from off the fire, place it on a table, and add immediately one pint of sweet cream, still mixing it for two minutes more; let cool off for thirty minutes, then strain through a sieve into an ice-cream freezer; put on the lid, and lay it in an ice-cream tub, filling the freezer all round with broken ice, mixed slightly with rock-salt; then turn the handle on the cover as briskly as possible for three minutes. Lift up the lid, and with a wooden spoon detach the cream from all around the freezer, and the bottom as well. Re-cover it, and turn the handle sharply for three minutes more; uncover, and detach the cream the same as before, being careful that no ice or salt drops in. Put the lid on, and repeat the same three times more. The ice-cream should by this time be quite firm.

Have ready half the quantity of preparation of vanilla ice-cream; strain it through a fine sieve into the freezer, adding one gill of Jamaica rum; freeze it the same, and serve it in glasses.