

## Ice Cream: Cardamom Vanilla

Source: Susan H. thought of this

2 eggs  
1 cup sugar  
¼ t salt  
2 ½ cups heavy cream  
2 cups half-and-half  
12 whole cardamom pods, cracked a bit with pliers or nutcracker  
1 t vanilla extract

In heavy saucepan, combine first six ingredients. Heat slowly, using a thermometer, until temperature reaches 160. Remove from heat.

Add vanilla once it's cooled down a bit. Cool in fridge overnight, then freeze in ice cream maker.