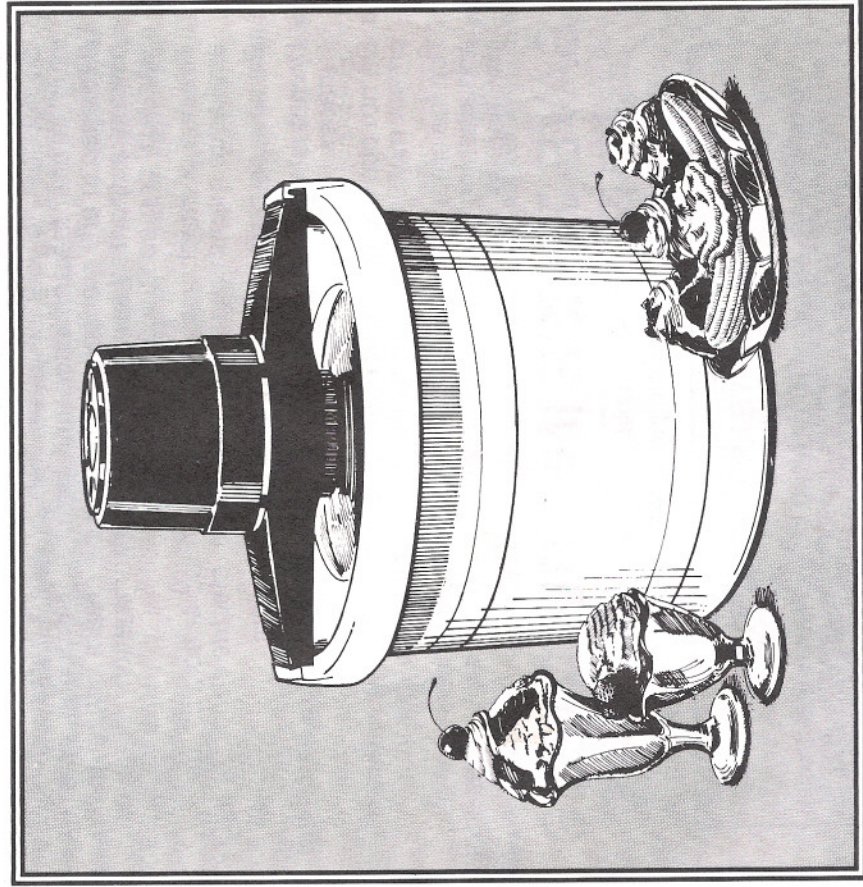


Mod 8401

RIVAL®

Ice Cream and Frozen Yogurt Maker



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. To protect against risk of electrical shock, do not put cord, plug or motor drive in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate your ice cream freezer with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the ice cream freezer to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use electric ice cream freezer outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not operate your ice cream freezer dry. Always have ice cream mixture in the can when you plug your freezer in.
11. The ice cream can should be thoroughly towel dried after use and washing. If the ice cream can is left to "air dry", water spots may appear.

SAVE THESE INSTRUCTIONS

This appliance is for household use only. No user-serviceable parts inside. Refer servicing to qualified service personnel.

FULL ONE-YEAR WARRANTY

This Rival product is warranted against defects in materials or workmanship for one (1) year from date of original purchase. If your defective product is delivered prepaid during that period to an authorized service station it will be repaired at no charge. Or you may write to **Rival's Service Division, 217 East 16th St., Sedalia, Mo. 65301**. Your product will be repaired or replaced (at our option) at no charge.

This warranty does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Use of Parts

• SUPPORT ARM COVER

See-thru cover lets you watch ice cream freeze and check for doneness. Support arms snap into dual rim recesses of ice bucket.

• DASHER

Polypropylene. Stem on top fits into notch in center of support arm cover.

• STORAGE LID

Used to cover ice cream can during hardening and ripening process, and for storing in freezer.

• ICE CREAM CAN

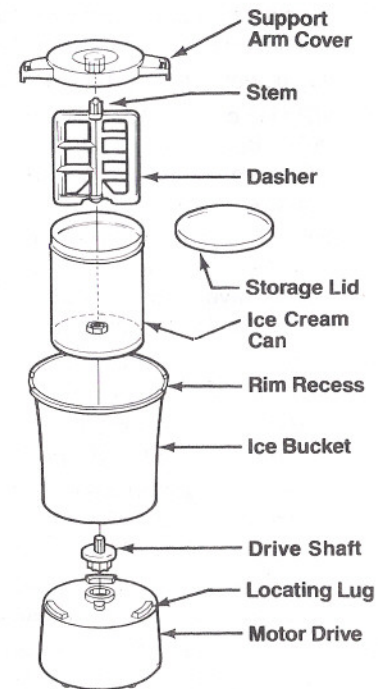
Container holds ice cream mixture.

• ICE BUCKET

Polypropylene bucket has dual rim recesses to secure support arm cover.

• MOTOR DRIVE

Ice bucket engages locating lugs and drive shaft on motor drive.



To Use

Table Salt	Ice	Cold Water
2 cups	4-6 ice cube trays	2 cups

Before Using First Time:

Wash all parts except motor drive (see page 8)

1. Place ice bucket on motor drive and rotate until it drops securely in place, engaging locating lugs and drive shaft.
2. Pour chilled ice cream mixture into cooled can. Fill can only $\frac{1}{2}$ full, as mixture will expand during freezing.
3. Insert dasher. Be sure that bottom of dasher fits indentation at bottom of ice cream can.

To Use

Model 8200

4. Place filled can in ice bucket. Be sure can engages drive hub of bucket, as shown.

5. Place support arm cover over dasher stem and snap into dual rim recesses of ice bucket as shown.

6. Plug power cord into 120 volt AC outlet.

7. While ice cream freezer is running, pour 1 cup cold water into ice bucket. Distribute 1 tray of ice cubes uniformly around ice cream can. Sprinkle 1/2 cup table salt over layer of ice.

Continue layering a tray of ice cubes with 1/2 cup salt to top of ice bucket. Pour 1 cup cold water over top layer. As ice melts, add more layers of ice and salt to maintain original level.

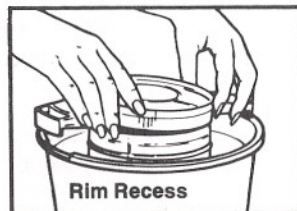
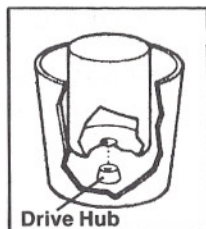
8. Ice cream should churn approximately 25-40 minutes or until motor stops. Unplug unit.

- Note: Occasionally your ice cream freezer may not stop when the ice cream mixture is complete. If this happens, unplug after 50 minutes.

- Should your ice cream freezer stop before churning is complete (approximately 25-40 minutes), check to see if large cubes are jammed against the rotating ice cream can. (See "Important Points," page 7.)

9. Remove support arm cover by unsnapping at dual rim recesses of ice bucket. Carefully lift ice cream can out of ice bucket. Wipe off ice and salt.

10. Lift out dasher and scrape clean with a rubber spatula. Pack down ice cream into can. (If you wish to harden and ripen ice cream, see "Home Freezer Method," page 7.)



Perfect Homemade Ice Cream the Easy Way!

Rival Home Style Ice Cream Mix is packed in handy 8-ounce pouches. Conveniently makes up to 2 quarts of delicious ice cream—just add milk or half and half.

For an extra treat, blend in your favorite flavor or fresh fruit. Includes complete instructions.

Available at many retail stores or direct from Rival. For ordering information, write:

Accessory Sales, Rival Manufacturing Co.,
217 East 16th St., Sedalia, MO 65301.



Know Your Ice Cream Freezer

Models 8401, 8405,
8455, 8550, 8605

USE OF PARTS

• MOTOR DRIVE

Top mounted. Engages stem of dasher.

• COVER

See-thru plastic cover lets you watch ice cream freeze and check for doneness without removing cover. Notch in cover fits indentation of can.

• DASHER

Stem on top fits through hole in center of cover.

• ICE CREAM CAN

Container holds ice cream mixture.

• BUCKET

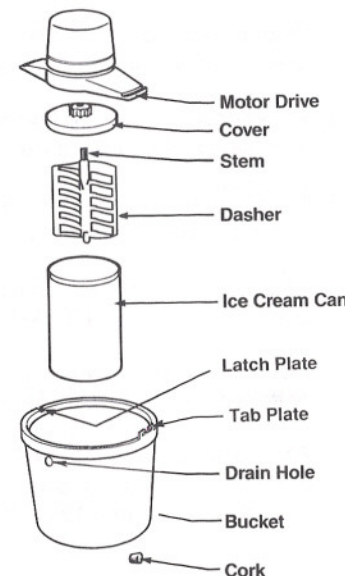
Latch and tab plates secure motor drive. Drain hole located near top of bucket.

• DRAIN HOLE

Allows salt water to flow freely out of bucket.

• CORK

Used to plug hole in cover when hardening and ripening ice cream.



WOOD BUCKET

Model 8455 (4 Qt.)

Model 8550 (5 Qt.)

POLYPROPYLENE BUCKET

Model 8401 (4 Qt.)

Model 8405 (4 Qt. Tall)

Model 8605 (6 Qt.)

To Use

For Best Results:
Use Rock Salt

FREEZER SIZE

4 Qt. 5 Qt. 6 Qt.

ROCK SALT for making ice cream.	3 cups	3 1/2 c.	4 c.
ROCK SALT for hardening ice cream.	2 cups	2 1/2 c.	3 c.

OR

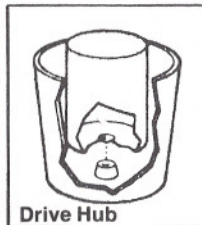
TABLE SALT for making ice cream.	2 1/2 cups	3 1/2 c.	3 1/2 c.
TABLE SALT for hardening ice cream.	1 1/2 cups	1 3/4 c.	2 1/2 c.

CRUSHED ICE for making and hardening ice cream.	17 lb.	22 lb.	25 lb.
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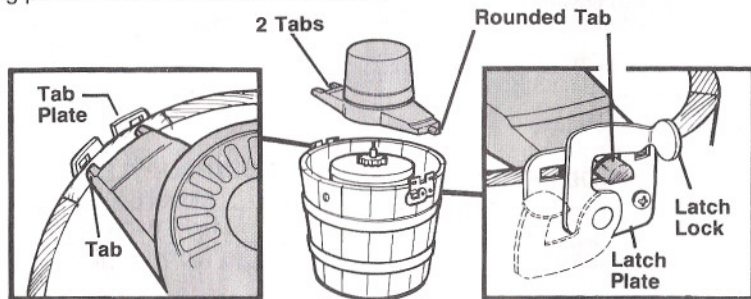
Before Using First Time

Wash all parts except motor drive (see page 8).

1. Pour chilled ice cream mixture into cooled can. Fill can only $\frac{3}{4}$ full, as mixture will expand during freezing.
2. Insert dasher. Be sure that bottom of dasher fits indentation at bottom of ice cream can.
3. Place cover on can. Be sure the cover notch lines up with top indentation of can.
4. Place filled can in ice cream bucket. Be sure can engages drive hub of bucket, as shown.
5. Place motor drive over can so that stem of dasher engages hole in bottom of motor drive. Rotate can slightly until motor drive engages can cover.



Fit the two tabs at end of motor drive into tab plate. Lower the rounded tab at other end of motor drive into latch plate. Rotate latch lock over rounded tab. Plug power cord into 120 volt AC outlet.



6. While ice cream freezer is running, distribute 2 inches of ice around bottom of bucket. Sprinkle approximately $\frac{1}{2}$ cup of salt uniformly over layer of ice. **Exception:** For Model 8550, layer 1 inch of ice with $\frac{1}{4}$ cup of salt. (See "Hints," page 8.) **Note:** The dasher stays still while the can turns around it.
7. Continue adding layers of ice, with salt between layers, until ice level reaches top of rotating ice cream can. **Note:** Should ice cream freezer stop before churning is complete (approximately 20-40 minutes), check to see if large ice cubes are jammed against the rotating ice cream can. (See "Important Points," page 7.)
8. Ice cream should churn about 20-40 minutes or until motor stops. Unplug and remove motor drive.
9. Clear ice and salt away from top of ice cream can. Wipe cover carefully to remove salt and water before removing. Lift out dasher and scrape clean with a rubber spatula. Pack down ice cream into can.

(4, 5, and 6 Quart
Models Only)

To Harden And Ripen Ice Cream

1. Pack ice cream down into can and replace cover. Put cork into hole on cover.
2. Drain off salt water through drainage hole in side of bucket.
3. Repack ice and salt layers (see "To Use," item 7), covering entire can including cover.
4. Cover the bucket with a folded towel or a few newspapers for insulation and allow to harden for two to three hours. Hardening time varies with type of ice cream mixture used.

Home Freezer Method (For All Models)**• Ice Cream Can**

1. Pack ice cream down into can and replace cover. Put cork into hole on cover. For 2 quart model, cover can with storage lid provided.
2. Place in home freezer for several hours.

• Plastic Containers

1. Spoon ice cream into plastic container; allow $\frac{1}{2}$ inch for expansion. Cover with a tight-fitting lid.
2. Place in home freezer for several hours.

Important Points

- **To achieve a smooth-textured ice cream**, follow carefully the ice and salt amounts indicated. As the ice melts and the ice level decreases, add small amounts of ice to maintain the original level.
- **To loosen jammed ice**, unplug the power cord and twist ice cream can several times. Plug in cord to restart churning process. If jamming continues, add 2 cups of water to bucket.
- **2 quart model:** Ice cream should churn approximately 25-40 minutes or until motor stops. Occasionally your ice cream freezer may not stop when the ice cream mixture is complete. If this happens, unplug after 50 minutes. **DO NOT ALLOW UNIT TO RUN LONGER THAN 50 MINUTES.**
- **4, 5, and 6 quart models:** Ice cream should churn approximately 20-40 minutes or until motor stops. If you choose to churn less than the $\frac{3}{4}$ volume of liquid recipe, the motor may not stop. Occasionally check mixture until ice cream looks like fluffy mashed potatoes. Unplug and remove motor drive.
- **Drain hole (4, 5, and 6 quart models only):** Check frequently to make sure salt water flows freely through hole. A plugged drain hole may allow salt water to seep into can and ruin the ice cream.
- **Set 4, 5, or 6 quart ice cream bucket in sink** or above sink drain to catch excess water.

Hints

- **Ice (4, 5, and 6 quart models):** About 15 to 20 pounds of crushed, cracked, or chipped ice is used for each batch of ice cream. For best results, if ice cubes are used, they should be crushed. Place cubes in a cloth bag and crush with a mallet, or use an electric ice crusher. The finer the ice, the smoother the ice cream texture.
- **The wood bucket** (Models 8455 and 8550) should be soaked in water prior to use to swell the wood and seal the seams.
- **Firmness of ice cream** depends on the mixture used, room temperature, size of ice, and temperature of mixture before it's churned. For best results, place ingredients in metal ice cream can, mix and chill in refrigerator several hours or overnight.
- **Too soft:** If churning takes longer than 40 minutes or the ice cream is too mushy, add more ice and 6 tablespoons salt to stimulate the cold transfer to the ice cream can. Repeat if ice cream is still too mushy. This procedure should stiffen the ice cream to a fluffy mashed potato texture.
- **Too hard or lumpy:** When churning time is less than 20 minutes and the ice cream is coarse and lumpy throughout, try adding less salt and finer chopped ice.
- **Homemade ice cream is very dense.** One quart weighs about the same as 2 quarts of commercial ice cream. Don't be surprised if your homemade ice cream gets very hard in your freezer. Simply soften, if desired, by placing in refrigerator 10-15 minutes before serving.
- **The metal ice cream can** must be thoroughly dried with a towel after washing. If the can is left to "air dry", water spots may appear. (See "To Clean," below.)
- **Alcohol** will inhibit freezing. Use flavorings or extracts.
- **When preparing a cooked ice cream** recipe with milk and eggs, cook on low to medium heat, stirring constantly. Gradually stir 1 to 2 cups of the hot mixture into the beaten eggs, then slowly pour eggs into the remaining hot mixture, stirring constantly.

To Clean

- **Motor drive:** Unplug. Never put motor drive in water. Wipe with a slightly damp cloth.
- **Ice Cream Can, Cover, and Dasher:** Wash in hot, soapy water. Rinse and dry thoroughly. Important: Ice cream can should be towel dried; if left to "air dry," water spots may appear. Do not replace cover until ice cream can is dry. Do not put any parts in dishwasher.
- **Ice Cream Bucket:** Clean thoroughly to remove salt water residue after every use.
- **Drive Shaft (Model 8200 only):** Replace on motor drive after cleaning to prevent loss.

Motor Drive Never Needs Lubrication.

HINT FOR LOWER-FAT RECIPES

For lower-fat content, substitute **1% milk** for whole milk; **whole milk** for half and half; and **evaporated skim milk** for whipping cream. Higher-fat dairy products—such as whipping cream—create a smooth, rich and creamy dessert. Lower-fat dairy products create a lighter dessert with a slightly different texture.

Old Fashioned Vanilla Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 cup plus 2 tablespoons 3 tablespoons	2½ c. ¼ c. plus 2 T.	3 c. ½ c.	3½ c. ½ c.	Sugar Flour
¼ teaspoon 2½ cups 2 2 cups 1 tablespoon	½ t. 5 c. 4 4 c. 2 T.	½ t. 6¼ c. 5 5 c. 2 T. plus 1½ t.	¾ t. 7 c. 6 6 c. 3 T.	Salt Milk Eggs, beaten Whipping Cream Vanilla Extract

Combine sugar, flour and salt in saucepan. Gradually stir in milk. Cook over medium heat approximately 15 minutes or until thickened, stirring constantly.

Gradually stir about 1 cup of hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with wire whisk to combine. Freeze as directed.

Cookies and Cream Ice Cream: Crumble chocolate sandwich cookies (15 cookies for 2 quart, 25 cookies for 4 quart, 30 cookies for 5 quart, or 40 cookies for 6 quart) into mixture before freezing.

Coffee Ice Cream: Combine instant coffee (2 tablespoons for 2 quart, 4 tablespoons for 4 quart, 5 tablespoons for 5 quart, or 6 tablespoons for 6 quart) with sugar, flour and salt. Continue as directed.

Cinnamon Black Walnut Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
2 cups 2 cups 1 cup 1¼ cups	4 c. 4 c. 2 c. 2½ c.	5 c. 5 c. 2½ c. 3½ c.	6 c. 6 c. 3 c. 3¾ c.	Whipping Cream Half and Half Sugar Chopped Black Walnuts Vanilla Extract
1½ teaspoons ½ teaspoon dash	1 T. 1 t. ½ t.	1T. plus ¾ t. 1¼ t. ½ t.	1½ T. 1½ t. ¾ t.	Cinnamon Salt

Combine all ingredients. Cover; refrigerate 30 minutes. Freeze as directed.

Vanilla Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 cup	2 c.	2½ c.	3 c.	Milk
1 cup	1¾ c.	2¼ c.	2¾ c.	Sugar
dash	½ t.	½ t.	¾ t.	Salt
1 cup	2 c.	2½ c.	3 c.	Half and Half
1½ teaspoons	1 T.	1½ T.	2 T.	Vanilla Extract
2 cups	4 c.	5 c.	6 c.	Whipping Cream

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

Strawberry: Add pureed strawberries (1½ cups for 2 quart, 4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

Banana: Add mashed bananas (1½ cups for 2 quart, 3 cups for 4 quart, 3½ cups for 5 quart, or 4 cups for 6 quart) to chilled mixture before freezing.

Peach: Add pureed peaches (1½ cups for 2 quart, 4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

Chocolate Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1½ cups	2½ c.	3½ c.	4 c.	Sugar
1 tablespoon	2 T.	2½ T.	3 T.	Cornstarch
¼ teaspoon	½ t.	½ t.	¾ t.	Salt
3 cups	6 c.	7½ c.	9 c.	Milk
2	4	5	6	Eggs, beaten
3 squares (1 ounce each)	6 sq.	7½ sq.	9 sq.	Semisweet Chocolate (melted)
¾ cup	1½ c.	1¾ c.	2 c.	Half and Half
1 cup	2 c.	2½ c.	3 c.	Whipping Cream
1 teaspoon	2 t.	2½ t.	1 T.	Vanilla Extract

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk. Cook over medium heat until mixture begins to simmer, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened (about 2 minutes). Stir in melted chocolate. Beat with a whisk until mixture is smooth. Stir in half and half, whipping cream and vanilla. Cover and refrigerate 2 hours. Freeze as directed.

Chocolate Chip Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1¼ cups	2½ c.	3¼ c.	4 c.	Milk
1½ cups	2¾ c.	3½ c.	3¾ c.	Sugar
½ teaspoon	1 t.	1½ t.	1¼ t.	Salt
1¼ cups	2½ c.	3½ c.	4 c.	Half and Half
1 teaspoon	1½ t.	1¾ t.	2 t.	Vanilla Extract
3 cups	6 c.	7½ c.	9 c.	Whipping Cream
6 ounces (1 cup)	12 oz. (2 c.)	15 oz. (2½ c.)	18 oz. (3 c.)	Grated Semisweet Chocolate or Chocolate Chips

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

Immediately after removing dasher, stir in chocolate.

Mint Chocolate Chip: Add peppermint extract (1 teaspoon for 2 quart, 2 teaspoons for 4 quart, 2½ teaspoons for 5 quart, or 1 tablespoon for 6 quart) and green food coloring (¼ teaspoon for 2 quart, ½ teaspoon for 4 quart, ½ teaspoon plus ¼ teaspoon for 5 quart, or ¾ teaspoon for 6 quart) to mixture before refrigerating. Proceed as directed.

Rocky Road Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 cup	2 c.	2½ c.	3 c.	Milk
3 squares (1 ounce each)	6 sq.	7½ sq.	9 sq.	Semisweet Chocolate
¾ cup	1¾ c.	2¼ c.	2¾ c.	Sugar
¼ teaspoon	½ t.	½ t.	¾ t.	Salt
1 cup	2 c.	2½ c.	3 c.	Half and Half
1½ teaspoons	1 T.	1½ T.	2 T.	Vanilla Extract
2 cups	4 c.	5 c.	6 c.	Whipping Cream
1 cup	2 c.	2½ c.	3 c.	Miniature Marshmallows
¾ cup	1½ c.	1¾ c.	2¼ c.	Chocolate Chips
½ cup	1 c.	1¼ c.	1½ c.	Chopped Pecans

Combine milk and chocolate in saucepan. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

Peppermint Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1¼ cups	2½ c.	3⅝ c.	4 c.	Milk
1 cup	2 c.	2½ c.	3 c.	Sugar
½ teaspoon	1 t.	1⅞ t.	1¼ t.	Salt
1¼ cups	2½ c.	3⅝ c.	4 c.	Half and Half
1 teaspoon	1½ t.	1¾ t.	2 t.	Vanilla Extract
3 cups	6 c.	7½ c.	9 c.	Whipping Cream
1 cup	2 c.	2½ c.	3 c.	Peppermint Candy

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Place peppermint candies in a plastic bag. Break into large pieces (about ¼ inch) by pounding with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

Praline Almond Fudge Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 cup	2¼ c.	2¾ c.	3½ c.	Light Brown Sugar
3 tablespoons	¼ c. plus 2 T.	¼ c. plus 3½ T.	½ c.	Flour
¼ teaspoon	½ t.	½ t.	¾ t.	Salt
2½ cups	5 c.	6¼ c.	7 c.	Milk
2	4	5	6	Eggs, beaten
2 cups	4 c.	5 c.	6 c.	Whipping Cream
1 tablespoon	2 T.	2½ T.	3 T.	Vanilla Extract
1 cup	2 c.	2½ c.	3 c.	Slivered Almonds
2 tablespoons	3 T.	3¾ T.	5 T.	Butter
¼ cup	1 c.	1¼ c.	1½ c.	Chocolate Fudge Topping

Combine brown sugar, flour and salt in a saucepan. Gradually stir in milk. Cook over medium heat about 15 minutes or until thickened, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours.

Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with a wire whisk to combine. Saute almonds in butter over low heat about 5 minutes. Stir into ice cream mixture. Freeze as directed. Swirl chocolate fudge topping through ice cream after it has stopped churning. (Note: This is easier to do as you transfer ice cream into another container.)

Spiced Cider Sorbet

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
2 cups	4 c.	5 c.	6 c.	Apple Cider or Apple Juice
1 cup	2 c.	2½ c.	3 c.	Sugar
½ teaspoon	1 t.	1¼ t.	1½ t.	Whole Cloves
2	4	5	6	Whole Cinnamon Sticks
2 cups	4 c.	5 c.	6 c.	Applesauce (no sugar added)
1 cup	2 c.	2½ c.	3 c.	Cranberry Juice
2 tablespoons	¼ c.	¼ c. plus 1 T.	½ c.	Lemon Juice

Combine apple cider, sugar, cloves and cinnamon in saucepan. Bring to a boil over medium heat, stirring occasionally. Boil 5 minutes. Remove from heat. Remove cloves and cinnamon sticks with a slotted spoon; discard. Stir in applesauce, cranberry and lemon juices. Cover; refrigerate 1 hour. Freeze as directed.

Strawberry Ice

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 quart	2 qt.	2½ qt.	3 qt.	Fresh or Frozen Strawberries, thawed
½ cup	1 c.	1¼ c.	1½ c.	Sugar
1 cup	2 c.	2½ c.	3 c.	Water
1 tablespoon	2 T.	2 T. plus 1½ t.	3 T.	Lemon Juice

Puree strawberries and combine with sugar. Let stand 2 hours. Add water and lemon juice. Cover; refrigerate 30 minutes. Freeze as directed.

Razzle Dazzle Raspberry Sherbet

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
3	6	8	9	Egg Whites
¾ cup	1½ c.	1¾ c. plus 2 T.	2¼ c.	Sugar
1 cup	2 c.	2½ c.	3 c.	Milk
1 cup	2 c.	2½ c.	3 c.	Half and Half
3 cups	6 c.	7½ c.	9 c.	Raspberries in syrup
(thawed and pureed)				Lemon Juice
2 tablespoons	¼ c.	½ c.	½ c.	

Beat egg whites until stiff, but not dry. Gradually beat in sugar, then milk, half and half, raspberries, lemon juice. Cover; refrigerate 30 minutes. Freeze as directed.

Sherbet, Ice Milk

Lemon Sherbet

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
3	6	8	9	Egg Whites
2/3 cup	1 1/2 c.	1 3/4 c.	2 c.	Sugar
2/3 cup	1 1/2 c.	1 3/4 c.	2	Light Corn Syrup
3 cups	6 c.	7 1/2 c.	9 c.	Milk
1 cup	2 c.	2 1/2 c.	3 c.	Half and Half
2/3 cup	1 1/2 c.	1 3/4 c.	2 c.	Lemon Juice
1/4 teaspoon	1/2 t.	1/2 t.	3/4 t.	Salt

Beat egg whites until stiff, but not dry. Gradually beat in sugar. Add corn syrup, milk, half and half, lemon juice and salt. Cover and refrigerate 30 minutes. Freeze as directed.

Orange Sherbet: Omit lemon juice and substitute same amount of orange juice. Add 1/4 to 1/2 teaspoon orange food coloring, if desired.

Lime Sherbet: Omit lemon juice and substitute same amount of lime juice. Add 1/4 to 1/2 teaspoon green food coloring, if desired.

Pineapple Sherbet: Omit lemon juice and substitute same amount of canned crushed pineapple, undrained.

Vanilla Ice Milk

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 1/2 cups	3 c.	3 3/4 c.	4 1/2 c.	Skim Milk
3/4 cup	1 1/2 c.	1 3/4 c.	2 1/4 c.	Sugar
dash	1/4 t.	1/4 t.	1/4 t.	Salt
4 1/2 cups	9 c.	11 1/4 c.	13 1/2 c.	Whole Milk
3/4 teaspoon	1 1/2 t.	1 3/4 t.	2 1/4 t.	Vanilla Extract

Thoroughly combine all ingredients. Cover and refrigerate 30 minutes. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

Chocolate Ice Milk

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 1/4 cups	2 1/2 c.	3 1/2 c.	3 3/4 c.	Skim Milk
4 1/4 cups	8 1/2 c.	10 1/2 c.	12 3/4 c.	Whole Milk
2 squares	4 sq.	5 sq.	6 sq.	Semi-Sweet Chocolate
1 1/3 cups	2 2/3 c.	3 1/3 c.	4 c.	Sugar
1/2 teaspoon	1 t.	1 1/4 t.	1 1/2 t.	Salt
1 teaspoon	2 t.	2 1/2 t.	1 T.	Vanilla Extract

Combine skim and whole milk in sauce pan. Add semi-sweet chocolate. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in vanilla. Cover and refrigerate 2 hours. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

Frozen Cinnamon Nut Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
4 cups	8 c.	10 c.	12 c.	Vanilla Yogurt
1 cup	2 c.	2 1/2 c.	3 c.	Sugar
1/2 teaspoon	1 t.	1 1/2 t.	1 T.	Cinnamon
dash	1/4 t.	1/4 t.	1/4 t.	Salt
1 cup	2 c.	2 1/2 c.	3 c.	Whipping Cream
1 teaspoon	2 t.	2 1/2 t.	1 T.	Vanilla Extract
1 cup	2 c.	2 1/2 c.	3 c.	Walnut Pieces

Thoroughly combine yogurt, sugar, cinnamon and salt in mixing bowl. Stir in whipping cream and vanilla. Add nuts. Cover and refrigerate 30 minutes. Freeze as directed.

Frozen Strawberry Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
4 cups	8 c.	10 c.	12 c.	Plain Yogurt
1 1/2 cups	3 c.	3 3/4 c.	4 1/2 c.	Frozen, Sliced Strawberries in Syrup, thawed
3/4 cup	1 1/2 c.	1 3/4 c.	2 1/4 c.	Sugar
1 cup	2 c.	2 1/2 c.	3 c.	Whipping Cream

Thoroughly combine all ingredients in mixing bowl. Cover and refrigerate 30 minutes. Freeze as directed.

Frozen Pina Colada Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
4 cups	8 c.	10 c.	12 c.	Vanilla Yogurt
1/2 cup	1 c.	1 1/4 c.	1 1/2 c.	Sugar
1 can	2 cans	2 1/2 cans	3 cans	Crushed Pineapple undrained, 15 1/4 oz.
1/2 can	1 can	1 1/4 cans	1 1/2 cans	Cream of Coconut 15 oz. can
1/2 cup	1 c.	1 1/4 c.	1 1/2 c.	Whipping Cream
3/4 teaspoon	1 1/2 t.	1 3/4 t.	2 1/4 t.	Rum Flavoring

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

Yogurt

Frozen Cherry Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
2 cups	4 c.	5 c.	6 c.	Fresh or Frozen Dark Sweet Cherries, thawed
4 cups	8 c.	10 c.	12 c.	Plain Yogurt
1 cup	2 c.	2½ c.	3 c.	Whipping Cream
¾ cup	1¼ c.	1½ c.	1¾ c.	Sugar
1 tablespoon	2 T.	2½ T.	3 T.	Vanilla Extract

Puree part of the cherries (½ cup for 2 quart, 1 cup for 4 quart, 1¼ cups for 5 quart, or 1½ cups for 6 quart). Set aside remaining whole cherries. Combine pureed cherries with yogurt, whipping cream, sugar and vanilla. Cover and refrigerate 30 minutes. Freeze as directed. Remove dasher and stir in reserved whole cherries before hardening and ripening.

Frozen Blueberry Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
2½ cups	5 c.	6¼ c.	8 c.	Fresh or Frozen Blueberries, thawed
2½ cups	5 c.	6¼ c.	8 c.	Plain Yogurt
1 cup	2 c.	2½ c.	3 c.	Half and Half
1 cup	2 c.	2½ c.	3 c.	Sugar

Mash blueberries and combine with remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

Frozen Banana Yogurt

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
4 cups	8 c.	10 c.	12 c.	Vanilla Yogurt
1 cup	2 c.	2½ c.	3 c.	Sugar
dash	¼ t.	¼ t.	¼ t.	Salt
1 cup	2 c.	2½ c.	3 c.	Whipping Cream
1 teaspoon	2 t.	2½ t.	1 T.	Vanilla Extract
1¾ cups	2 c.	4½ c.	5¼ c.	Ripe Mashed Bananas

Thoroughly combine yogurt, sugar, salt, whipping cream and vanilla in mixing bowl. Cover and refrigerate 30 minutes. Add mashed bananas to chilled mixture before freezing. Freeze as directed.

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