

Get started with these fun and simple recipes.

Chocolate Chip Mint Ice Cream

- 1 Cup Whole Milk
- 1 Cup Heavy Whipping Cream
- 1/2 Cup Sugar
- 1 tsp Vanilla Extract
- 1.5 tsp Mint Extract
- 1 tsp Lemon Juice
- Pinch Salt
- 4 drops Green Food Color
- 1/2 Cup Mini Semi-Sweet Chocolate Chip

Directions:

1. Pour Milk, Sugar and Salt in a shaker bottle and shake well until sugar/salt is dissolved.
2. Add heavy whipping cream, vanilla extract, mint extract, lemon juice and green food color and shake lightly until mixed.
3. Keep mixture in cooler or refrigerator until you are ready to make ice cream.

- Sea Maid Instructions –

4. Pour mixture into internal mixing cup. Fill to max line and secure cap.
5. Fill external chamber of Sea Maid with as much ice as possible and ½ cup of rock salt.
6. Start towing behind your boat
7. After towing 10 minutes pull in sea maid and check ice. At this time add 1 tablespoon of mini chocolate chips. Add more ice and rock salt if necessary.
8. Tow another 10 minutes. If a firmer consistency is desired, tow longer with rock salt and ice added.

***Recipe makes enough for two and a half Sea Maid ice cream maker uses.**

Vanilla Ice Cream

- 1 Cup Whole Milk
- 1 Cup Heavy Whipping Cream
- 1/2 Cup Sugar
- 1.5 tsp Vanilla Extract
- Pinch Salt

Directions:

1. Pour Milk, Sugar and Salt in a shaker bottle and shake well until sugar/salt is dissolved.

2. Add heavy whipping cream and vanilla extract and shake lightly until mixed.
3. Keep mixture in cooler or refrigerator until you are ready to make ice cream.

- Sea Maid Instructions –

4. Pour mixture into internal mixing cup. Fill to max line and secure cap.
5. Fill external chamber of Sea Maid with as much ice as possible and ½ cup of rock salt.
6. Start towing behind your boat
7. After towing 10 minutes pull in sea maid and check ice. Add more ice and rock salt if necessary.
8. Tow another 10 minutes. If a firmer consistency is desired, tow longer with rock salt and ice added.

* Recipe makes enough for two Sea Maid ice cream maker uses.

Vegan ice cream recipe

Coffee Coconut Milk Ice Cream

Two 15oz cans full fat coconut milk

¾ cup regular sugar

¾ strong brewed coffee

½ tsp vanilla extract

Directions:

1. Combine coconut milk, coffee and sugar in a small saucepan over medium heat and whisk until well combined – about 5 minutes
2. Remove from heat and whisk in vanilla.
3. Transfer to a bowl to let cool completely in the fridge – at least 6 hours or overnight being preferable.

- Sea Maid Instructions –

4. Pour mixture into internal mixing cup. Fill to max line and secure cap.
5. Fill external chamber of Sea Maid with as much ice as possible and ½ cup of rock salt.
6. Start towing behind your boat
7. After towing 10 minutes pull in sea maid and check ice. Add more ice and rock salt if necessary.
8. Tow another 10 minutes. If a firmer consistency is desired, tow longer with rock salt and ice added.

*Recipe makes enough for four and a half Sea Maid ice cream maker uses.