

Ice Cream Facts And Fancies

Impeccable Taste: Getting The Real Scoop

(NAPSA)—Who's got the coolest job in the world? Though his name may not be widely known, John Harrison's profession is one that readily inspires cries of "Wow, how do I get a job like that?"

Harrison is an ice cream taster, and over his 35-year career, he's dipped his spoon into more than 200 million gallons of America's favorite frozen treat—and has played a key role in the creation of such flavors as Cookies 'N Cream, Peanut Butter Cup and New York Blueberry Cheesecake.



It's not surprising that Harrison, the official taster for Dreyer's/Edy's Grand Ice Cream, is the envy of many: Americans consume an average of 23.2 quarts of ice cream each year.

He suggests this tip for fellow dippers: Ice cream is best enjoyed at 10°F, which means it should be warmed up slightly from the fresh-from-the-freezer 5° many people are used to. According to Harrison, "Allowing ice cream to soften and warm up a little brings out the flavor."

Harrison offers this recipe,



which features Dreyer's/Edy's Butter Pecan, as one of his favorites.

PB&J Ice Cream Cake-wiches

- 1 carton Dreyer's/Edy's Butter Pecan Ice Cream
- 1 frozen pound cake, thawed
- Raspberry or other fruit-flavored jam

Line a loaf pan with plastic wrap. Soften ice cream and spread into pan, mounding in the middle so that it's the same shape and size as the pound cake. Freeze until solid. Slice pound cake into $\frac{1}{2}$ - to $\frac{3}{4}$ -inch thick slices. Unmold ice cream and slice into one-inch thick slices. Place slice of ice cream on a slice of pound cake. Spread jam on a second slice of pound cake and place on top of ice cream, jam side down. Repeat for each sandwich. Wrap each sandwich in plastic wrap and freeze until solid, about 1 hour. When solid, cut diagonally into triangles. Secure with toothpicks and serve.