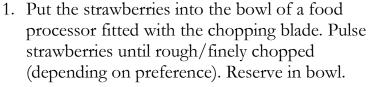
## **Strawberry Ice Cream**

recipe is for use with a 1.5 liter ice cream maker

We use the Cuisinart ICE-21 Series (click for a link to purchase on Amazon)

Makes about 5 cups (ten ½-cup servings) 1½ cups fresh strawberries, hulled\*

3/4 cup whole milk
2/3 cup granulated sugar
Pinch salt
11/2 cups heavy cream
11/2 teaspoons pure vanilla extract





- 2. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Stir in reserved strawberries with all juices.
- 3. Cover and refrigerate 1 to 2 hours, or overnight.
- 4. Turn on the Cuisinart® ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours.
- 5. Remove from freezer about 15 minutes before serving. \*Frozen strawberries may be substituted if fresh strawberries are not available.