

Strawberry Ice Cream

instructions:

2 cups whole milk

2 cups heavy cream

1 cup white sugar

1/4 teaspoon salt

2 teaspoons vanilla extract

16 oz fresh strawberries, pureed or mashed

directions:

In a large mixing bowl, combine the milk, cream, sugar, salt, and vanilla and mix until sugar is dissolved. Pour the mixture into the freezer bowl of an ice cream maker, and freeze according to machine's instructions.

Meanwhile, put glass or metal container (that will hold completed ice cream) into the freezer . Prepare strawberries by cutting strawberries, mashing or pureeing with a food processor or submersion blender. Once ice-cream reaches a soft-serve consistency (approximately 5 minutes before finished churning time) slowly pour in strawberries until well combined. Transfer ice-cream into chilled container and return to the freezer for at least 3 hours or until firm.