

Strawberry Ice Cream

Recipe from Ben & Jerry's Homemade Ice Cream & Dessert Book

Ben Cohen, Jerry Greenfield, Nancy J. Steven, Workman Publishing 1987

Sweet Cream Base

2 large eggs

$\frac{3}{4}$ cup of sugar

2 cups heavy or whipping cream

1 cup milk

Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about one minute more. Pour in the cream and milk and whisk to blend. (Makes 1 Quart)

Strawberry Addition

1 pint of fresh strawberries hulled and sliced

$\frac{1}{3}$ cup of sugar

Juice of $\frac{1}{2}$ a lemon

Sweet cream base (above)

1. Combine strawberries, sugar, and lemon juice in a mixing bowl. Cover and refrigerate at least one hour.
2. Mash the strawberries to a puree and stir into the sweet cream base.
3. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

Enjoy!