

MEAN UNCLE DAVID'S HOME MADE STRAWBERRY VANILLA ICE CREAM

Shared by: David Goldfrank

PREP: 5 minutes

COOL: 6-24 hours

CHURN: 20-30 minutes

COOK: ca. 8 minutes in boiling water

SERVINGS: 5-8***

INGREDIENTS:

2 C. heavy cream
1 C. milk
4 egg yolks
½ to 1 tsp. vanilla* extract
½ to ⅔ C. sugar (varies according to preference)
1 C. or more fresh strawberries**

SPECIAL EQUIPMENT:

If manual churner, specified amounts of ice, rock salt. If electric churner, a good freezer set on coldest for the ingredient bowl.

DIRECTIONS:

Beat well together the cream, milk, egg yolks, vanilla extract, and sugar.

Cool this quasi-custard well in cold refrigerator.

Cut strawberries into small pieces, add to cooled quasi-custard.

Churn by hand or electric churner; if the latter, pre-freeze the ingredient bowl at least 12 hours.

*One may also experiment with almond extract or an almond-vanilla combo; use more or less than 1 tsp. to taste.

** One may do the same with blueberries, raspberries, cherries, peaches.

*** This recipe makes about 40 oz. = 5 regular cups = 8 5-oz.

