



## Strawberry Ice Cream

**1 cup whipping cream**  
**½ cup half-and-half**  
**½ cup whole**  
**or 2% milk**  
**½ cup sugar**  
**Pinch of salt**  
**½ tsp vanilla extract**  
**1½ cups fresh**  
**strawberries, sliced**

Freeze the ice cream maker bowl 24 hours in advance. In a large saucepan, heat and stir the cream, half-and-half, milk and sugar over medium-low heat until the sugar dissolves. Remove from heat and let cool. Once cooled, stir in salt and vanilla. Place the strawberries in a blender or food processor to pulverize them. Add about 2 cups of the milk mixture and process until smooth. Combine this mixture with the remaining liquid mixture and refrigerate for several hours or overnight, until completely chilled.

Process the ice cream base in an ice cream maker, according to instructions, for 25 to 30 minutes, or until creamy and thick. Transfer to an airtight, freezer-safe container and freeze until it becomes a more solid ice cream consistency. Makes 8 servings.

*Recipe and photo courtesy of Lori Lange (recipesforholidays.com)*

### **COSTCO CONNECTION**

The Ninja CREAMi Deluxe Ice Cream Maker (Item 3603480) is available in warehouses and at Costco.com.