

## Strawberry Ice Cream

### **Ingredients:**

1 ½ pound strawberries, trimmed (cut in half if large)

¾ cup sugar

1 Tbs. lemon juice

1 Tbs. lemon zest

½ cup raspberry sauce (optional)

a pinch of salt

2 cups heavy cream

### **Directions:**

Coarsely mash strawberries with the sugar, lemon juice and salt. Let stand for 15 minutes, stirring and mashing occasionally. Transfer half of the strawberry mixture to the food processor or blender and purée with cream until smooth. Return strawberry cream to remaining strawberries and chill for 3-6 hours. Freeze mixture in ice cream maker. Transfer to an airtight container for the freezer.

*Guten Appetit!*

Recipe adapted from *Gourmet Magazine*

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