

Strawberry Ice Cream

Ingredients

- 2 c Strawberries (hulled and halved)
- 3/4 c Sugar
- 2 c Half-and-Half
- 2 Egg Yolks

Instructions

1. In a medium bowl, combine the strawberries and 1/4 cup sugar; mash with a fork. Set the bowl in a larger bowl filled with ice water.
2. In a medium saucepan, bring the half-and-half and remaining 1/2 cup sugar to a simmer, stirring occasionally, over medium heat. In a heatproof bowl, whisk the egg yolks, then gradually whisk in about 1/2 cup of the hot cream mixture. Pour the mixture into the saucepan and cook, whisking constantly, over medium heat until steaming hot and frothy, about 3 minutes.
3. Strain the custard into the bowl of strawberries. Let stand, whisking occasionally, until cool.
4. Using an ice cream maker, process the cooled custard according to the manufacturer's

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instructions. Transfer to an airtight container and freeze.