Strawberry Ice Cream

Ingredients

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

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.
3.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.
4.Strain the custard into the bowl of strawberries. Let stand, whisking occasionally, until cool.
5.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.