

Hawaiian Shaved Ice

Ingredients

- 1 1/2 c Fruit (strawberries, pineapple, etc.)
- 2 T Lemon Juice (or lime)
- 3/4 c Water
- 1/2 c Sugar
- 2 c Vanilla Ice Cream
- 1/4 c Condensed Milk
- 4 c Ice

Instructions

1. Place fruit in a blender and blend until completely pureed. Pour the mixture into a small saucepan and add the lemon juice, water, and sugar. Cook over medium heat, stirring occasionally until boiling. Turn heat down slightly and continue to simmer for 5 minutes before removing from heat.
2. Strain with a fine mesh strainer into a small bowl to remove all seeds and pulp. Cool until room temperature then place in the refrigerator for at least 2 hours.
3. Right before serving place half of the ice into a blender to crush (or use a shaved ice machine). Take out 4 bowls for serving. Scoop one large scoop of vanilla ice cream in each bowl. Add shaved ice into two of the bowls and pour syrup

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over ice. Top each bowl with condensed milk.
Repeat the process for the next two bowls and
serve immediately.