

Our State eats

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Old-Fashioned Strawberry Ice Cream

Yield: 14 servings.

- 4 cups heavy cream**
 - 4 cups whole milk**
 - 2 cups brown sugar**
 - 1 tablespoon vanilla extract**
 - 1 teaspoon salt**
 - 2 pints fresh strawberries**
- Ice**
- 1 cup rock salt, divided**
 - 4 gallon-size plastic bags**
 - 4 sandwich plastic bags**

Hull strawberries. Chop $\frac{1}{3}$ and set aside. Place remaining strawberries in blender and pulse until minced but not pulverized.

In a large bowl, combine strawberries, cream, milk, sugar, vanilla, and salt. Stir well. Divide between sandwich bags.

Fill each gallon bag halfway with ice and $\frac{1}{4}$ cup of rock salt. Place a sandwich bag filled with mixture into each gallon bag and seal tightly. Wrap each with

a hand towel, and distribute to your eager party guests.

Shake, being careful not to put pressure on the interior bag, for 10-15 minutes or until your cream solidifies and becomes ice cream. Serve immediately or freeze for an additional 30 minutes to 1 hour.

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