

# Strawberry Ice Cream

<http://christinafredricks.com/?p=388>

- 4 eggs
- 2½ cups sugar
- 4 cups whipping cream
- 1 T vanilla
- ¼ tsp salt
- 2 cups coarsely pureed strawberries.
- approximately 4 cups of milk (I used goat, but cow milk is fine)

In a large mixing bowl, beat eggs until foamy. Gradually add sugar; beat until thickened. Add cream, vanilla and salt. Mix thoroughly. Refrigerate mixture until well chilled.

Puree strawberries so that they are mostly liquid with some texture. Refrigerate.

Pour chilled ice cream mixture into freezer can. Add strawberry puree. Then add milk until the mixture level reaches the max fill line. Freeze according to the directions for your ice cream maker. Makes approximately 1 gallon of the most delicious ice cream imaginable.