

Strawberry Ice Cream Recipes

<p>Strawberry Shake</p> <p>Blender</p> <p>4 cups strawberries, hulled (Strawberries 2 Lb) 2 ice cubes 2 cups milk 2 tsp. white sugar 4 cups strawberry Ice cream</p>	<p>Put all ingredients in a blender. Blend till smooth. Serve.</p> <p>Note: If a blender is not available: Put all ingredients except ice cubes into a large bowel or pitcher & stir with a large spoon until well mixed & smooth.</p>
<p>Snow Ice Cream</p> <p>large bowl large spoon gallon ziplock bag or airtight container</p> <p>large bowl of clean snow (Use FRESH, CLEAN snow; it should be at least 3 inches deep. Scoop snow carefully so that you don't scrape the ground or other surface to avoid any contamination.)</p> <p>1 can Eagle Brand Condensed Milk (don't use generic). Fat-free Eagle Brand can be used.</p> <p>1 tbs. (to personal taste) strawberry syrup or use powdered milk flavor mixed in small amount of milk to make a syrup</p> <p>crushed strawberries</p>	<p>Combine all ingredients in large bowl. Mix well. Serve. Freeze any remaining in airtight container.</p>
<p>Strawberry Ice Cream in a Bag</p> <p>ice rock salt gallon size Ziploc bag 2 quart-size Ziploc bags kitchen towel</p> <p>1/2 cup heavy cream 1/2 cup half n half or milk 1/2 tsp vanilla 3 tbs of pureed strawberries (If you want plain vanilla, just leave out the strawberries) 3 tbsp of sugar (possibly less if you prefer your ice cream less sweet)</p>	<p>Mix together the milk, cream, vanilla, sugar and strawberries in the quart size bag. Close the bag and be sure it is completely sealed. (Be careful not to get any strawberry puree in the "zippers".) Put in second quart bag & seal-helps ensure no salt water gets into the ice cream.</p> <p>Fill the gallon-size bag 3/4 the way full of ice and add about 1/4 cup of rock salt to the bag of ice. Place the smaller bag of ice cream ingredients into the larger gallon bag and seal the bag.</p> <p>Wrap the kitchen towel around the bag and get to shaking the bags like crazy for 5 to 10 minutes, or until the ice cream is ready (takes longer if surrounding air temperature is really warm).</p> <p>Open the bags carefully, you don't want any ice water in your ice cream! Serve immediately.</p>

<p>Strawberry Ice Cream</p> <p>Freezer Freezer safe container or ziplock bag Food processor or blender Large spoon</p> <p>2 cups chopped strawberries ½ cup whipped cream 1–2 tsp sugar, optional</p>	<p>Chop strawberries in half. Place in freezer safe container or ziplock bag. Freeze strawberries.</p> <p>Put frozen strawberries into a food processor and blend. You may need to scraped down the sides a few times. Keep blending until it smooths out into soft serve strawberry ice cream. Blend in whipped cream.</p> <p>Eat immediately or freeze for later. Serve with your favorite toppings.</p>
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<p>Coffee-can Strawberry Ice Cream</p> <p>1 lb. empty, washed, coffee can with lid 3 lb. empty, washed, coffee can with lid ½ cup rock salt ice</p> <p>1 pint half-and-half 1 ½ tsp vanilla 1/3 cup sugar 2tbs sugar 3 tbs instant pudding mix (vanilla or strawberry) 1/3 cup crushed strawberries</p>	<p>Mix the half-and half, vanilla & sugar and pour into the 1 lb. pound coffee can. Add pudding mix & crushed strawberries. Place the lid on securely and set inside the three pound can. Add ice, and alternate layers of ice and salt outside the small can and inside the large can. When totally full, secure the lid on the large can. You may wish to add duct tape.</p> <p>Place a sheet on the floor or wrap the can in a large towel. Roll the can back and forth for at least 10 minutes. Open the cans and check the ice cream.</p> <p>If it is not starting to freeze, replace lids and roll 10 minutes more. The ice cream should be frozen to the sides and bottom of the can. If not thick enough, place in freezer and check every 10 minutes or so.</p> <p>Note: This recipe can be affected by temperature, humidity, and other factors.</p>
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<p>Easy, Eggless Strawberry Ice Cream</p> <p>Ice Cream maker with instructions Large bowl</p> <p>2 cups whole milk 2 cups heavy cream 1 cup white sugar 2 tsp vanilla extract 1/4 tsp salt 2 cups mashed strawberries</p>	<p>Combine ingredients in a large bowl. Pour into freezer bowl of ice cream maker. Freeze according to the ice cream maker directions.</p>
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