

STRAWBERRY-SOUR CREAM ICE CREAM

(The Perfect Scoop)

1 pound (450g) fresh strawberries, rinsed and hulled

3/4 cup sugar (I used 1/4 cup)

1 Tbsp. vodka or Kirsch (alcohol helps keep ice-cream from freezing too hard; it is optional)

1 cup sour cream

1 cup heavy cream

1/2 tsp. freshly squeezed lemon juice

Slice the strawberries and toss them in a bowl with the sugar and vodka or kirsch, stirring until the sugar begins to dissolve. Cover and let stand at room temperature for 1 hour, stirring every so often.

Pulse the strawberries and their liquid with the sour cream, heavy cream, and lemon juice in a blender or food processor until almost smooth but still slightly chunky.

Refrigerate for 1 hour, then freeze in your ice cream maker according to the manufacturer's instructions.

Makes about 1 1/4 quarts.

www.thecooksnextdoor.com