

STRAWBERRY ICE CREAM

(from *Williams-Sonoma Collection: Ice Cream*)

2 cups heavy cream
1 cup whole milk
3/4 cup sugar
pinch of salt
1 teaspoon vanilla extract
2 cups strawberries, stemmed and coarsely chopped

In a bowl, combine the cream and milk. Add the sugar and salt and whisk until the sugar begins to dissolve. Stir in the vanilla. Set aside, stirring occasionally, to allow the flavors to blend, about 15 minutes. Cover and refrigerate the mixture until chilled, at least 3 hours or up to 8 hours.

In another bowl, using a fork or potato masher, mash half of the chopped strawberries; they should break down into small chunks. Add the remaining coarsely chopped strawberries to the bowl. Cover and refrigerate the strawberries for about 1 hour.

Pour the milk mixture into an ice-cream maker and freeze according to the manufacturer's instructions. When nearly frozen and the consistency of thick whipped cream, add the strawberries. Churn or stir until just blended. Transfer the ice cream to a freezer-safe container. Cover and freeze until firm, at least 3 hours or up to 3 days, before serving.