

The Homemade Pantry's Strawberry Ice Cream

{{from Cheryl}} I've made several recipes from Alana Chernila's [The Homemade Pantry](#), including her granola, chai, and buttermilk ranch dressing. But her strawberry ice cream is stunning. The sugar-dusted strawberries macerate and weep their jammy juices, then get churned into a fruit-forward, creamy treat. Any left over ice cream can be whipped into a strawberry milkshake with nothing more than a blender, some milk, a handful of extra berries, and a thirst for happiness.

Excerpted with permission from [The Homemade Pantry](#) by Alana Chernila (Clarkson Potter, 2012)

Makes 1 quart

3 large egg yolks
3/4 cup half-and-half
1/2 cup sugar
3/4 cup heavy cream
2 pints strawberries, washed, dried, and hulled
1 teaspoon Vanilla Extract, homemade or store-bought
1/8 teaspoon of salt
Optional: 2 teaspoons kirsch liqueur

In a small bowl, whisk the egg yolks.

Place the half-and-half and 1/4 cup of the sugar in a medium heavy-bottomed pot. Heat it over medium heat without letting it boil, and stir occasionally until the sugar is dissolved, 5 to 8 minutes. In the meantime, set a fine-meshed sieve over a large heatproof bowl.

When the half-and-half mixture is hot, whisk a little of it into the egg yolks to warm them. Then whisk all of the warm egg yolks into the hot cream. Stir constantly with a wooden spoon or heatproof spatula as you heat the mixture over medium heat—keep scraping the bottom and stirring until the mixture thickens and you get a good coating on the spoon. Again, do not let it boil. Remove from the heat and pour through the strainer over the bowl. Add the heavy cream to the mixture and stir to combine. Cover and chill in the refrigerator for at least 30 minutes.

Put the strawberries in a large bowl and mash them a bit with a potato masher. Then add the remaining 1/4 cup sugar. Let the strawberries macerate in their own juices, stirring occasionally until the sugar has melted, 10 to 15 minutes. Add the berries to the cream mixture. Then add the vanilla, salt, and kirsch, if using. Chill, covered, in the refrigerator for at least 30 minutes, but up to 2 days.

Freeze according to your ice cream maker's instructions.