

# Creamy Strawberry Ice Cream



This ice cream is full of flavor without lots of sugar or cream

Serves 12

3c strawberries, washed, cored, cut in half	1c sugar
2c buttermilk	1t vanilla

Place strawberries in bowl of food processor and process until smooth. Place fine mesh sieve over non~reactive bowl and force strawberries through sieve until just solids are left in sieve. Discard solids.

Add buttermilk, sugar and vanilla to strawberry purée and mix well. Cover and refrigerate at least 1 hour.

Pour strawberry mixture into chilled bowl of ice cream maker and follow manufacturer's directions ~ this should process for approximately 25 minutes.

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The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters 'i' and 'j' are blue, while the other letters are red.

**Debbie Spangler ~ Certified Personal Chef**

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