

ICE CREAM (Strawberry)

1 qt. strawberries (2-2 $\frac{1}{2}$ cups mashed)

$\frac{1}{2}$ - $\frac{2}{3}$ cups sugar

1 cup sugar

2 T. flour

Dash salt

1 $\frac{1}{2}$ cups milk

2 beaten eggs

2 cups heavy cream

1 tsp. vanilla

Wash, drain and hull strawberries. Sprinkle berries with $\frac{1}{2}$ cups sugar, depending on sweetness of berries: Mash, chill. Mix 1 cup sugar, flour and salt: stir in milk. Cook and stir over low heat till mixture thickens. Stir small amount of hot mixture into eggs: return to hot mixture: Cook and

stir 1 min. Chill

To mustard add mashed berries, cream and vanilla. Freeze in 2 qt. (or larger ice cream freezer: using 6 parts ice to 1 part salt. Being careful not to get brine in ice cream, remove dasher. Plug

opening in lid: Cover can with several thicknesses of waxed paper or foil for tight fit: replace lid. Pack more ice and salt (using 4 parts ice to 1 part salt) around can to fill freezer. Cover freezer with heavy cloth or newspapers. Let ice cream ripen about 4 hours. Makes $1\frac{2}{3}$ qts.

(Tupperware Lady)