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# Fresh Strawberry Ice Cream

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**4 pints fresh strawberries**

**juice of two lemons**

**3 1/4 cups sugar**

**4 cups whipping cream**

**2 cups half-and-half**

Chop the strawberries in a blender. Add the lemon juice and sugar. Chill.

Add the whipping cream and half-and-half. Mix thoroughly. Place in an ice cream freezer.

Freeze.

Yield: 3 quarts plus

**Dessert**

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*Per Serving (excluding unknown items): 6152 Calories; 356g Fat (50.5% calories from fat); 26g Protein; 759g Carbohydrate; 27g Dietary Fiber; 1305mg Cholesterol; 376mg Sodium. Exchanges: 6 Fruit; 3 Non-Fat Milk; 70 1/2 Fat; 43 1/2 Other Carbohydrates.*