

Strawberry Ice Cream

1 (14-ounce) can sweetened condensed milk

1 (5-ounce) can evaporated milk (or 1/2 cup plus 2 Tbsp heavy cream)

2 tablespoons sugar

1 1/2 cups whole milk

1 (16-ounce) container fresh strawberries or thawed frozen strawberries*

2 tablespoons lemon juice

1/4 teaspoon salt

*Do not use boxed frozen strawberries with juice.

Whisk first 4 ingredients in a 2-quart pitcher or large bowl until blended. Cover and chill 30 minutes.

Process strawberries, lemon juice, and salt in a blender or food processor until smooth. Chill 30 minutes. Stir into milk mixture.

Turn machine on and pour milk mixture into freezer container of a 1-quart electric ice-cream maker, and freeze until firm.

Remove container with ice cream from ice-cream maker, and place in freezer 15 minutes.

Transfer to an airtight container; freeze until firm, about 1 to 1 1/2 hours.