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Strawberry Sherbet

Prep Time: 15 mins

Rest Time: 1 h

Total Time: 15 mins

Ingredients

- ❖ 1/4 cup(s) sugar
- ❖ 4 teaspoon cornstarch
- ❖ 1 teaspoon lemon peel
- ❖ 1 can(s) milk, fat-free evaporated, 12 ounces
- ❖ 1 1/2 teaspoon vanilla extract
- ❖ 20 ounce(s) strawberries, frozen in light syrup, thawed
- ❖ 1 tablespoon lemon juice
- ❖ strawberries, fresh, halved

Recipe Tip:

Freeze per ice cream freezer manufacturer's directions, plus 3 hours.

Preparation

1. In a small saucepan, stir together sugar, cornstarch, and lemon peel. Stir in evaporated milk. Cook and stir until thickened and bubbly. Cook and stir for 2 minutes more. Stir in vanilla. Cover and chill about 1 hour or until completely chilled.
2. In a blender or food processor, combine strawberries in light syrup and lemon juice. Cover and blend or process until smooth.
3. Stir strawberry mixture into chilled milk mixture. Pour into a 1 1/2- to 2-quart ice cream freezer. Freeze according to the manufacturer's directions. Pack the mixture into a freezer container. Cover and freeze about 3 hours or until firm.
4. To serve, scoop into serving dishes. If desired, serve with fresh berries.

