

Strawberry Coconut Milk Ice Cream

Ingredients

2-3 cups strawberries, sliced
¾ cup unpasteurized honey
2 cups coconut milk (One 14 oz can)
2 tablespoons vodka/rum
½ cup unsweetened shredded coconut (optional)
½ cup strawberries, quartered (optional)

Directions

1. Slice strawberries in halves and place in a bowl with honey and vodka
2. Add coconut milk to bowl
3. Using a hand blender puree mixture until there are no clumps
4. Once blended well put mixture in fridge so that it is chilled before adding to your ice cream maker
5. Once chilled, add to ice cream maker and allow to mix for 20-25 minutes
6. Add in your quartered strawberries and coconut to give your ice cream a nice flavor
7. Freeze ice cream mixture for 3-6 hours before serving.

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