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## June's Tasty Recipe List

The theme for June is welcoming summer with summer solstice and strawberry picking. The following recipe is provided to inspire you to think about all you can do with those juicy strawberries from your local PYO, or better yet, your own garden! Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### *Strawberry Ice Cream*

3 cups half-and-half  
6 egg yolks  
1 cup sugar  
Pinch of salt  
2 cups sliced strawberries  
1 tsp. vanilla extract

In a saucepan over medium heat, warm the half-and-half until steam begins to rise from the surface, 4 to 5 minutes.

In a heatproof bowl, whisk together the egg yolks, sugar and salt until blended. Gradually add the hot half-and-half, whisking constantly until fully incorporated. Transfer the mixture to a clean saucepan and set over medium-low heat. Cook, stirring constantly with a wooden spoon or spatula, until the custard is thick enough to coat the back of the spoon and leaves a clear trail when a finger is drawn through it, 8 to 10 minutes; do not allow the custard to boil.

Pour the custard through a fine-mesh sieve set over a clean bowl and stir in the strawberries and vanilla. Nestle the bowl in a larger one filled halfway with ice and water and cool the custard to room temperature, stirring occasionally. Refrigerate until cold, at least 1 hour.

Transfer the custard to an ice cream maker and freeze according to the manufacturer's instructions. Transfer the ice cream to a freezer-safe container. Cover and freeze until firm, at least 3 hours or up to 3 days, before serving. Makes about 1 quart.