

## Strawberry-Buttermilk Ice Cream

from [Cooking Club](#)

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1 lb. strawberries, coarsely chopped  
1 1/4 c [half-and-half](#)  
3/4 c [buttermilk](#)  
1/3 c sugar  
2 tbsp mild honey  
2 tsp balsamic vinegar  
1/4 tsp [xanthan gum](#) powder, optional

Puree strawberries in food processor or blender until smooth.

Strain through fine strainer into large bowl, pressing with rubber spatula to extract all of the pulp (there should be 2 cups).

Whisk in half-and-half, buttermilk, sugar, honey, balsamic vinegar, and xanthan gum until blended and smooth.

Refrigerate 30 minutes or overnight until chilled. (The mixture should be about 35 - 40°F before placing in ice cream maker.)

Freeze in ice cream maker according to manufacturer's directions.

Serve immediately or freeze in covered container for up to 2 hours. (Ice cream can be stored in freezer for up to 1 week but it will become very hard. To soften before serving, cut into chunks and pulse in food processor until smooth and creamy.)