



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Classic Poteet Strawberry Ice Cream

#### Ingredients

- 2 cups roughly chopped strawberries
- 2 cups heavy cream
- 2 egg yolks
- 1 cup mini chocolate chips
- 1 cup sugar
- 1 cup milk
- 1 tsp vanilla
- ¼ tsp salt

#### Directions

Freeze the ice cream bowl of your ice cream maker overnight. In a bowl, stir the strawberries and half the sugar. Set aside for 30 minutes or more so the strawberries macerate, releasing its juices. In a separate bowl whisk the egg yolks with the remaining sugar. Set aside. In a small pot combine the heavy cream, milk, vanilla, and salt. Cook, stirring occasionally until the mixture comes to a simmer. Remove the pot from the heat source. Slowly whisk in a ladleful of the hot cream mixture into the egg yolk mixture, whisking the entire time so the egg does not cook. Repeat this step 4 more times. Now take the egg mixture and slowly pour it back into the remaining cream mixture, whisking the entire time. (If this is your first time making ice cream, you may want to recruit and extra set of hands for this.) Return the cream mixture to the heat source over medium heat. Stir the mixture frequently until it begins to thicken. To be sure the mixture is thick enough, dip a spoon into the mixture. If the mixture coats the spoon, it is ready. Remove from the heat source once again then pour the mixture into a mixing bowl. Let sit at room temp for a half hour to cool. Cover with a lid or plastic wrap and place the bowl on top of another larger bowl filled with ice water. The mixture should be more of a custard by now. Stir in the macerated strawberries and mini chocolate chips. Pour strawberry custard into prepared ice cream maker. Allow to run according to manufacturer's instructions then place in the freezer for 6 hours up to overnight.



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### Strawberry Glaze

#### Ingredients

- 1 lb. fresh strawberries, hulled and roughly chopped
- 1 Tbs cornstarch
- ¼ cup sugar
- ½ tsp salt

#### Directions

Roughly chop the strawberries, then puree them. Transfer the puree to a medium sauce pot and heat over medium high heat. While the puree is heating, whisk together the sugar, salt, and cornstarch in a small bowl. Pour the sugar mixture into the strawberry puree. Stir continuously until the sauce begins to thicken. Remove from heat. Place a strainer over a bowl. Strain the glaze through the strainer pressing on any lumps with the back of a spoon. Discard any remaining strawberry pieces left in the strainer. Allow the glaze to cool completely then store in an airtight container until ready to use.



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Easy Strawberry Cake

#### Ingredients

- 1 box strawberry cake mix
- 1-12oz can Sprite or ginger ale soda

#### Directions

Preheat your oven to 350F. Grease a 9x13 baking pan, set aside. In a large mixing bowl, beat together the ingredients until just combined. Pour the batter into the baking pan. Follow the baking times on the box of cake mix. Allow to cool completely and ice with your favorite frosting.