



Pam's Instant Strawberry Ice Cream

Adapted from [Three Many Cooks](#)

BAH Note: I parted ways with my ice cream maker but sometimes I just want a creamy, frozen treat. Thanks to Pam Anderson, I can make that happen. There were some great tips and suggestions about substitutions in the comments section of Pam's post....you might want to clicky on over and take a look.

- 1 pound frozen strawberries
- 1/2 cup agave nectar
- 3/4 cup evaporated milk
- 1/8 teaspoon kosher salt

Combine all ingredients in a blender and blend on high, stopping once or twice to scrape down/stir, until fairly smooth with bits of strawberries throughout. Serve immediately for a very soft serve consistency or transfer the ice cream to a container and allow to set up briefly in the freezer.

pam's instant strawberry ice cream was posted by wendi on 9 september 2015 at
bonappetithon.com