**Strawberry Sherbet**

**Ingredients:**

1 ½ cups strawberries drained of liquid

½ cup sugar

2 ¾ cups milk

¼ cup heavy cream

2 tsp. lemon juice

1 tsp. vanilla extract

½ cup strawberries

**INSTRUCTIONS**

1. Mix the 1 ½ cups strawberries with the sugar in a small bowl. Set aside for about 10 minutes. The juice from the strawberries should start to look syrupy.
2. While that is sitting, combine the milk, cream, lemon juice, and vanilla in a bowl.
3. Blend the strawberries and sugar together from step 1 in the blender. Mix with the milk mixture from step 2.
4. Assemble the ice cream machine.
5. Pour the mixture into the ice cream machine.
6. Churn until it is almost done.
7. Add the ½ cup strawberries for the last minute of churning.
8. Quickly transfer the sherbet to another bowl, clean the ice cream machine parts, and put in the freezer.