

Strawberry Delight

Courtesy of [Garden & Gun](#)

May's recipe is from a new quarterly read, Garden & Gun magazine. The perfect alternative to ice cream without the trouble of churning. Published in the Junior League of Charleston cookbook and adapted by the Lee Brothers this lazy women's delight serves approximately eight joyfully.

INGREDIENTS

- 1 lb. fresh strawberries, trimmed and halved
- $\frac{1}{2}$ cup sugar, divided
- 1 pint heavy cream
- 2 pinches kosher salt
- 1 cup half-and-half
- 1 cup buttermilk, preferably whole
- 24 vanilla wafer cookies (about 3 oz.), crumbled to oyster-cracker-size pieces
- 1 cup chopped pecans, toasted
- 3 oz. mini-marshmallows (about 2 cups)



PREPARATION

1. Put the strawberries, $\frac{1}{2}$ cup sugar, and 2 tablespoons of water in a small saucepan and cook over medium-low heat, stirring occasionally, for 20 minutes, until the syrup is glossy red but still runny. Allow to cool for 20 minutes. You should have $1\frac{1}{2}$ cups fruit and syrup.
2. In a large bowl, whip the heavy cream with the remaining $\frac{1}{2}$ cup sugar and the salt until peaks begin to hold their shape. Fold in half-and-half, buttermilk, cookies, toasted pecans, and marshmallows until evenly combined (the marshmallows will mostly float; that is fine).
3. Line a 3-quart loaf pan with plastic wrap and pour the cream mixture into it (you can also use two $1\frac{1}{2}$ -quart loaf pans and divide the mixture evenly between them). Then pour in the fruit and syrup from one end of the pan to the other, but do not stir (if using two pans, divide the fruit and syrup evenly between them). The syrup and fruit may float on the surface at first but will gradually sink through to the bottom. Lightly cover the loaf pan(s) with plastic wrap and place in the freezer until a cap of crystallized cream has formed about an inch thick, about $2\frac{1}{2}$ hours (or $1\frac{3}{4}$ hours if using two loaf pans). Use a broad serving spoon to break up the cream and fold the ingredients together, taking special care to lift the strawberry pulp up off the bottom. With the back of the spoon, smooth the surface and return the pan to the freezer for $1\frac{1}{2}$ hours (about 45 minutes if using two pans). Fold again, freeze for another hour, and fold a third time (if using two loaf pans, you might not need to do a third fold). Allow to set for an hour more.
4. To serve, turn an entire loaf upside down onto an oval platter, surround it with greenery and flowers, and slice off individual portions with a knife—a silver one, if possible—warmed in hot water.

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