



DL's Strawberry Frozen Yogurt

(About 1 quart)

- 1 pound strawberries, rinsed and hulled
- 2/3 cup sugar
- optional: 2 teaspoons vodka or kirsch
- 1 cup plain, whole milk yogurt
- 1 teaspoon fresh lemon juice

Slice the strawberries into small pieces. Toss in a bowl with the sugar and vodka or kirsch (if using) until the sugar begins to dissolve. Cover with plastic wrap and let stand at room temperature for 2 hours, stirring occasionally.

Transfer the strawberries and their juice to a blender or food processor. Add the yogurt and fresh lemon juice. Pulse until the mixture is almost smooth. Press mixture through a mesh strainer to remove any seeds if you like.

Chill for 1 hour, then freeze in your ice cream maker according to the manufacturer's instructions.

dl's frozen yogurt was posted by wendi on 25 june 2010 at bonappetitthon.com