

Strawberry Rose Dream

a recipe from www.maureenabood.com

Fresh strawberries, of course, are not local this time of year. Perhaps you have a big bag of berries from your summer garden in your freezer, as Cindy does. Those would be ideal, but in their absence, I went for a handful of fresh berries from California. They have real berry flavor, which was a surprise and a pleasure. I like to use Haagen Dazs ice cream because it's so smooth and creamy.

6 strawberries, hulled and chopped
2 teaspoons sugar
5 scoops vanilla or strawberry ice cream
2 tablespoons cold milk
1/8 teaspoon rosewater

Sprinkle sugar over the strawberries and macerate for 15 minutes to bring out the strawberry juices.

In a blender, add all ingredients and blend on high speed for 30 seconds. If it's too thick, add a bit more milk. If it's too thin, add a bit more ice cream. Beware not to add too much rosewater—a little goes a long way.

Pour into two glasses and enjoy with a good friend.