

Betty's Orange Strawberry Ice



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In this video, Betty demonstrates how to make Orange Strawberry Ice. This is an end-of-summer treat that is gorgeous as well as delicious.

Ingredients:

1 $\frac{3}{4}$ cups orange juice

3 pints (6 cups) strawberries, washed and hulled

$\frac{1}{2}$ cup lemon juice

1 teaspoon orange extract (You may omit this, if you can't find it; if you want to intensify the orange flavor, you may reduce the orange juice to 1 $\frac{1}{2}$ cups and add $\frac{1}{4}$ cup orange-flavored liqueur.)

2 cups sugar (I used 2 cups Stevia to save on calories; it is not as sweet as the result you get with sugar, but still very good.)

Place 1 $\frac{3}{4}$ cups orange juice, 3 pints washed and hulled strawberries, $\frac{1}{2}$ cup lemon juice, 1 teaspoon orange extract, and 2 cups sugar in a large blender bowl. (If you do not have a large blender, you may have to put half of the ingredients in your blender, blend each half, and then combine them back together.) Blend ingredients until smooth (milkshake setting). Pour into a 9-inch by 9-inch baking pan, distributing evenly. Cover with aluminum foil or plastic wrap and freeze until partially frozen, about 4 hours. Place partially frozen mixture into a large, chilled bowl and beat with a mixer at medium speed until smooth, but still filled with ice crystals. Cover with foil or plastic wrap and freeze until firm, but not completely hardened, about 4 to 6 hours. To serve, remove frozen Orange Strawberry Ice from freezer and allow to stand at room temperature for about 10 minutes, or until easy to spoon out. Scoop into individual serving dishes. (You will probably not get complete ball-shaped scoops, just some nice curved chunks of Orange Strawberry Ice. I think you will enjoy making and serving this recipe; it is a lot like the texture of an Icee -- very refreshing! I hope you love it! --Betty :)