



Strawberry Rhubarb Lemon Crumble Ice Cream Sundae

Makes about 2 cups ice cream

1/4 cup all purpose flour
1 teaspoon grated lemon zest
1/4 cup granulated sugar
2 Tablespoons unsalted butter, softened
4 ounces chopped rhubarb
4 ounces chopped strawberries
1/3 cup granulated sugar
1 Tablespoon fresh lemon juice
1 cup heavy cream

Macerated Strawberry Sauce

2 cups sliced fresh strawberries
1-1/2 Tablespoons granulated sugar
2 Tablespoons water or light wine

Preheat oven to 350 degrees F.

In a medium sized bowl, combine flour, lemon zest, and 1/4 cup granulated sugar. With your hands or a pastry blender, cut the butter into mixture, forming large crumbs. Place in 10 inch baking pan; bake in 350 degree F oven for 7 to 10 minutes or starts to brown. Remove from oven; set aside. When cool, crush any big crumbs into small crumbles. Set aside.

Place the rhubarb and strawberries in greased 10 inch baking dish. Sprinkle with 1/3 cup granulated sugar and lemon juice. Bake on lower oven shelf for 25 minutes or fruit is tender. Remove from oven, mash fruit with juices; set aside to cool. If desired, puree cooled sauce until smooth.

Stir cream into rhubarb mixture. Pour mixture into chilled ice cream maker. Mix until forms soft whipped cream mixture. Quickly add in half of the crumbs. Mix until very thick. Place in freezer container. Place in freezer until ice cream is chilled.

Macerate strawberries: In a small bowl, combine sliced strawberries, sugar, and water or wine; set aside to form a light juice, about 20 minutes.

Serve desserts: For each dessert, spoon about 1/4 to 1/2 cup strawberries in serving glass; top with scoops of ice cream, drizzle with several teaspoons of strawberry juice; sprinkle the top with reserved sugar crumbs as desired.

Yield: 4 large desserts

Inspired by: Judith M. Forting, "Prairie Home Cooking" Boston: The Harvard Common Press

About the Recipe: A top flavor blend, rhubarb and strawberries, combine to form a creamy ice cream sprinkled throughout with candied lemon crumb streusel. What a surprise that is! It's a winning combination. Serve it as a dessert with fresh, juicy strawberries sauce. Frosty sweet ice cream is such a delight on those hot sizzling days.