MP 175 - University of Missouri-Columbia Extension Division Issued in furtherance of cooperative extension work, acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. C. B. Ratchford, Vice-President for Extension, Cooperative Extension Service, University of Missouri, Columbia, Mo. 65201.

STRAWBERRY BUTTERMILK COOLER

To prepare about 2-1/2 cups, you need:

1 cup (1/2 pint) strawberry ice cream

- 2 cups buttermilk
- 2 tablespoons sugar

SERVE WITH

Graham Crackers, or Cookies

1/







Put 1 cup (1/2 pint) strawberry ice cream in a pitcher or mixing bowl.

Let ice cream soften a few minutes. Stir ice cream to help soften it.

2/





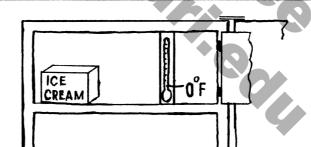




Slowly stir into ice cream 2 cups buttermilk and 2 tablespoons sugar.

SMART SHOPPER FOOD TIP

Measure amount of strawberry ice cream needed for recipe. Close container right away. Place remaining ice cream in the freezer.



Ice cream should be kept hard at 0° F. or below in the freezer compartment of the refrigerator.



SMART SHOPPER RECIPE

FOOD TRADES STAFF

PFC.161.2

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