

**STRAWBERRY  
BUTTERMILK  
COOLER**

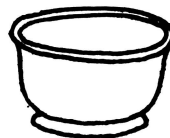
To prepare about 2-1/2 cups, you need:  
1 cup (1/2 pint) strawberry ice cream  
2 cups buttermilk  
2 tablespoons sugar

SERVE WITH  
Graham Crackers, or  
Cookies

1/



or



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.

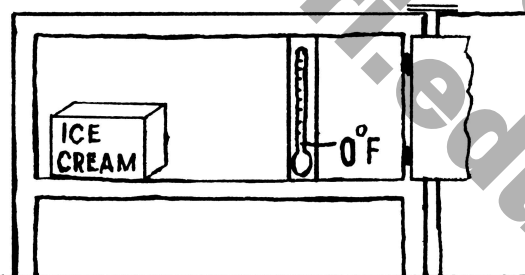
2/



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.



