

Strawberry Frozen Yogurt

<http://userealbutter.com/2013/05/02/strawberry-frozen-yogurt-recipe/>
from [David Lebovitz](#)

1 lb. strawberries, rinsed and hulled
2/3 cup sugar (use 1/3 cup if using a sweetened yogurt)
2 tsps vodka, [strawberry vodka](#), or kirsch (optional)
1 cup plain whole milk yogurt, Greek yogurt, or honey yogurt
1 tsp fresh lemon juice

Slice the strawberries and toss them with the sugar and vodka (if using). Cover the strawberries and let them macerate for an hour. Place the strawberries, yogurt, and lemon juice in a blender or food processor and blend until smooth. Chill the mixture for an hour. Churn the yogurt mixture in your ice cream machine according to the manufacturer's instructions. Freeze the yogurt. Makes 1 quart.