

Lebovitz's Strawberry Frozen Yogurt

adapted from [*The Perfect Scoop*, by David Lebovitz](#)

makes about 3 cups

1 pound strawberries, rinsed and hulled

2/3 cup sugar

2 teaspoons vodka*

1 cup plain low-fat yogurt

1 teaspoon fresh lemon juice

Slice the strawberries. Combine the strawberries, sugar, and vodka in a bowl. Mix until sugar is well distributed. Cover bowl and let stand at room temperature for 2 hours, stirring every so often.

Transfer the strawberries mixture to a blender or food processor. Add the yogurt and fresh lemon juice. Process until smooth. If you want a super silky frozen yogurt, press the mixture through a sieve to remove seeds. (I did not bother with this step).

Chill the mixture for an hour and then freeze according to your ice cream maker's instructions.

*The vodka prevents the mixture from freezing solid. It is not enough to taste in the final product. If you are opposed, you can leave it out.