



**Memorial Villages  
Farmers Market**

## **What's New**

Beginning Saturday, August 3rd, we are moving to the Memorial Villages Farmers Market located at First Congregational Church at 10840 Beinhorn Road. We will be there every Saturday from 9am - 1pm with our tasty bread puddings. Our current flavors are lemon/blueberry, triple chocolate and banana/cranberry. Come out and visit us and check out Memorial Villages Farmers Market. Visit <http://www.mvfarmersmarket.org/> for more information.

In addition to our new farmers market location, you can now purchase bread puddings by the dozen from our website at [www.ejisculinary.com](http://www.ejisculinary.com) and we will deliver them to you.

As we close out summer and hopefully begin to feel some cooler temperatures next month (yeah right), we will be changing our bread puddings to fall-inspired flavors. Stay tuned for updates on the new flavors.

## **August Food Holidays**

August 1st: National Raspberry Cream Pie Day  
August 2nd: National Ice Cream Sandwich Day  
August 3rd: National Watermelon Day  
August 4th: National Chocolate Chip Cookie Day  
August 5th: National Oyster Day  
August 6th: National Root Beer Float Day  
August 7th: Raspberries & Cream Day  
August 8th: National Zucchini Day  
August 9th: National Rice Pudding Day  
August 10th: National S'Mores Day  
August 11th: National Panini Day  
August 12th: National Julienne Fries Day  
August 13: National Filet Mignon Day  
August 14: National Creamsicle Day  
August 15: National Lemon Meringue Pie Day  
August 16: National Bratwurst Day  
August 17: National Vanilla Custard Day  
August 18: National Ice Cream Pie Day  
August 19: National Hot & Spicy Food Day  
August 20: National 'Bacon Lovers' Day  
August 21: National Sweet Tea Day  
August 22: National 'Eat a Peach' Day  
August 23: National Cuban Sandwich Day  
August 24: National Peach Pie Day  
August 25: National Whiskey Sour Day  
August 26: National Cherry Popsicle Day  
August 27: National Burger Day  
August 28: National Cherry Turnovers Day  
August 29: National Chop Suey Day  
August 30: National Toasted Marshmallow Day  
August 31: National Trail Mix Day

Resource: <https://foodimentary.com/august-holidays/>



## Homemade Strawberry Ice Cream

### Ingredients

- 1 1/2 cups strawberries, hulled and diced
- 2 Tbsp honey
- 1/2 cup granulated sugar
- 1 tsp lemon juice
- 1 cup heavy whipping cream
- 1/2 cup half and half
- 1 tsp vanilla extract

### Instructions

In a large bowl, mix strawberries, honey, sugar, and lemon juice. Allow to sit 15-20 minutes, or until the strawberries have released their juices.

Mash the mixture with a potato masher, fork, or pastry cutter until there are no longer any large strawberry pieces (if you prefer a smooth ice cream, use a blender or food processor instead\*).

To the strawberries, mix heavy cream, half and half, and vanilla extract. Stir just until combined.

Pour the mixture into your ice cream maker, and follow your manufacturer's instructions (mine took about 15-20 minutes to churn). You can eat the ice cream soft-serve, or freeze it in an airtight container for 3-4 hours to thicken it up slightly. For best results, allow the ice cream to sit at room temperature for about 5-10 minutes to soften before serving.

Enjoy!

### Recipe Notes

\*If you puree the strawberries, I would suggest only using 2/3 - 1 cup of strawberries, as the liquid consistency can make the ice cream less creamy if you use the full 1 1/2 cups.

\*The prep time refers to making the ice cream and does not include the chill time.

Resource: <https://www.alattefood.com/homemade-strawberry-ice-cream/>

~Eji's Culinary~



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