



Our most frequently-used family haskap recipe is a simple ice cream. The use of buttermilk complements the tanginess of the berries.



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## Haskap Ice Cream

*This recipe uses a 3-quart ice cream freezer. If you are using frozen haskaps, thaw them before mixing with the other ingredients.*

2 ½ cups haskaps (fresh or frozen)

2 cups sugar

2 cups buttermilk

1 ½ quarts half and half

In a blender, combine the haskaps, sugar and buttermilk, processing until the sugar is dissolved. Pour this mix into your ice cream freezer, and add the half and half. Follow the manufacturer's instructions for processing the ice cream.