

Your Ice Cream Dreams Fulfilled



For a sweetly simple but sophisticated dessert, try ice cream topped with raspberry sauce.

(NAPSA)—Here's the scoop—Americans really love ice cream and novelties. People living in the United States indulge more than those in any other nation in the world, averaging a whopping 48 pints of ice cream per person, per year.

Some additional “cool” facts:

- The first ice cream parlor in America opened in New York City in 1776.

- It takes 12 gallons of milk to make one gallon of ice cream.

- The most popular flavors are vanilla, chocolate, butter pecan, strawberry and Neapolitan, followed closely by chocolate chip and French vanilla.

- Cherry is the No. 1 popsicle flavor. Twin popsicles were invented during the Depression so two children could share one treat.

Remember to make the ice cream aisle your last stop, keep your frozen purchases in a separate section of the cart and pack your ice cream in an additional brown paper bag for the ride home.

To make an easy, elegant dessert for family and friends, try a simple sauce over ice cream.

Ice Cream with Raspberry Sauce

½ gallon vanilla ice cream or frozen yogurt

12 oz. (1½ cups) frozen raspberries

1 tablespoon cornstarch

2 tablespoons lemon juice

½ cup sugar

Fresh raspberries and mint (for garnish)

For sauce, combine raspberries, cornstarch, lemon juice and sugar in small saucepan and bring to boil over medium-high heat. Cook until berries have broken down (about 5 minutes). Remove from heat and cool. To serve, place three large scoops of ice cream in each dish and top with raspberry Sauce, a few fresh raspberries and mint leaf. Serves 6.

Find special deals in the frozen aisles during the annual Summer Favorites Ice Cream and Novelties celebration of the National Frozen & Refrigerated Foods Association. Visit www.EasyHomeMeals.com or the Easy Home Meals Facebook page for recipes and prizes.