

Ginger and Strawberry Shortbread Sundae

FROM RED WAGON CREAMERY
(Makes four sundaes)

Red Wagon Creamery was one of Eugene's earliest food cart success stories. The owners, Stuart and Emily Phillips, began with 2-quart Cuisinart ice cream makers, freezing 4 gallons per day, which they quickly outgrew. They gained a loyal following for their local, unique and seasonally inspired flavors such as sweet corn and honey butter ice cream and strawberry riesling sorbet.

After relocating to a full-service location downtown in May 2013, they began offering pastries, craft soda and other local handmade delicacies. Their chef intern, Sarah Bailey, is charged with developing sundae and milkshake specials, and came up with this sundae to utilize the season's freshest and sweetest strawberries. They could freeze berries to use all year round, but they don't.

"To me, the flavor is not as good," Emily Phillips says. "The quality is not as good when you're not eating them at their peak. And by utilizing other produce you're giving farmers a market." Plus, not having strawberry on the menu all year allows more room for other winter flavors, such as roasted beet ice cream.

Throughout the summer, Red Wagon Creamery's Facebook page offered a chance to submit flavor ideas. The Phillipses chose 10 finalists, and more than 600 votes were recorded to decide the winning flavor, Campfire, made with roasted banana ice cream and toasted marshmallow swirl, almonds and chocolate flake. "Campfire won by a wide margin," Emily Phillips says. "Around 300 votes came in for this flavor." Get this new flavor, or the following strawberry sundae, while they last.

8 scoops of Red Wagon's Not-So-Plain-Jane Vanilla
1 cup fresh strawberries, chopped
1 cup shortbread crumbles
1/2 cup strawberry balsamic syrup
whipped cream
fresh strawberries for toppings
candied ginger

STRAWBERRY BALSAMIC SYRUP:

2 dry pints of strawberries, hulled and chopped
3 tbsp balsamic vinegar
1 cup sugar
2-3 cups water

Toss the strawberries with the vinegar and 1/4 cup sugar. Set aside. Mix remaining sugar with 2 cups of water in a pan, reserving the last cup. Heat water and sugar over medium high heat, stirring until sugar is dissolved. Bring to a boil. Once the syrup is boiling add the strawberry and vinegar mixture. Cook together over medium heat, stirring occasionally, until slightly thickened. Let syrup cool.

Once cooled, you may puree and strain the syrup for a smoother texture. If syrup is too thick use reserved water to thin to desired consistency.

ASSEMBLY:

Put one scoop of ice cream in each dish. Top the ice cream with half of the chopped strawberries, strawberry balsamic syrup and shortbread crumbles divided evenly between all four bowls. Add another scoop of ice cream to each bowl and repeat toppings. Top each sundae with whipped cream and garnish with fresh strawberries and candied ginger.



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