

Minty Watermelon Pops



Ingredients

1-pound watermelon chunks, seeds removed
½ cup granulated sugar
½ cup water
2 or 4 fresh mint leaves
Juice from ½ lime
Large pinch of salt

Procedure

1. Combine sugar, water, and mint leaves in a saucepan and bring to a simmer. Simmer until sugar is dissolved, and the desired amount of mint has been imparted into syrup. Let cool to room temperature or colder.
2. Remove seeds from watermelon and place in the bowl of a blender. Puree smooth. Add syrup to taste (at least 50% though in order to keep the texture good), lime juice, and salt. Pulse a few times.
3. Pour into desired Popsicle molds. If not, use small paper cups and either popsicle sticks or chop sticks.
4. Freeze at least overnight.
Yields approximately 2 cups of juice- The size of your mold will determine how many popsicles you make.