

Cucumber-Lime Pops with Gin

From – www.huffingtonpost.com

½ cup sugar
¼ cup coarsely chopped mint leaves
2 tsp finely grated lime zest
¼ cup fresh lime juice
¼ cup gin
1 ¼ cups peeled, seeded and pureed cucumber—
½ tsp unflavored powdered gelatin

- In a small saucepan, combine the sugar with the ¼ cup of water and the mint and bring to a boil. Cover, remove from the heat and let stand for 15 minutes. Strain the mint syrup into a large bowl and let cool to room temperature.
- Whisk in the lime zest, lime juice, gin and cucumber puree.
- In a microwave-safe bowl, sprinkle the gelatin over 1 Tbsp of water and let stand until softened, 5 minutes. Microwave the mixture at high power for 8 seconds, until the gelatin dissolves.
- Whisk the gelatin into the cucumber mixture.
- Arrange ten 2-ounce paper cups on a baking sheet.
- Pour the popsicle mixture into the cups and freeze for 1 hour, until partially frozen. Insert a stick in the center of each cup and freeze for 30 minutes longer, until fully frozen.
- Tear off the paper and serve.



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