

WATERMELON LEMONADE ICE POPS

INGREDIENTS:

- 1/2 cup water
- 1/2 cup sugar
- 1/2 cup fresh lemon juice (about 2+ lemons)
- 1 1/2 cups watermelon juice (2 heaping cups cubed watermelon)

DIRECTIONS:

1. Make a simple syrup by combining the water, and sugar in a saucepan over medium heat. Stir and heat until sugar is dissolved. Transfer to a 2-cup measuring cup. Juice 2 lemons and pour juice through a fine mesh strainer into the measuring cup to remove pulp.
2. Place cubed watermelon in a food processor or blender pulse until smooth. Pour through the fine mesh strainer over the lemon juice and syrup, straining pulp. Fill until the measuring cup is full to the top, about 1 1/2 cups worth. (I think that those 2-cup measuring cup guys really fit about 2 1/2 cups to the top, ya know?) Taste it and add additional watermelon juice to tone down tartness or more lemon to reduce sweetness.
3. Meanwhile soak 8 popsicle sticks in water for about an hour. Soaking them will keep them from floating and being all crooked-y. I didn't realize to do this until after these guys, but I will in the future!
4. Stir watermelon lemonade mixture and divide between 8 popsicle molds. Freeze for at least 30 minutes, and then insert soaked sticks. Freeze for 6-8 hours or overnight or until frozen solid. Run warm water over the molds to loosen. Enjoy!

* I bet with some finagling these could fill up the whole 12-pop mold. Just increase both the lemon portion and watermelon portion by 1/2 cup or so!