

# Strawberry Lemon Paletas

Yield: 10 pops



## Ingredients:

4 cups fresh strawberries, hulled and cut into quarters  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup water  
 $\frac{1}{4}$  cup PLUS 2 tablespoons fresh lemon juice

- Step 1:** Combine strawberries and sugar in a medium bowl and set aside for 15 minutes until strawberries release juice and sugar starts to dissolve.
- Step 2:** Transfer strawberries to a medium sauce pot and add water and lemon juice. Simmer mixture for 5 minutes and remove from heat. Let mixture cool a bit before putting into a blender or food processor and pulse until you get your desired texture (you can puree it smooth or leave some chunks in it – you decide).
- Step 3:** Using popsicle molds pour mixture carefully to the top before securing the lid. This recipe makes 10 (3-ounce) popsicles. Freeze until firmly set (usually 5 – 6 hours). Unmold popsicles and enjoy! \*Sometimes mine don't pop out easily and in that case I take a cup of very hot water and dip each mold in the water for about 3-5 seconds. That should help release the pops.