

SAVEUR

RECIPES

Strawberry Limeade Ice-Pops

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The [Detroit Pop Shop](#), a new popsicle company from owner Hildie Haviland, a former marketing director, and her husband, a molecular gastronomy enthusiast, offers flavor combinations that are inventive but not off-puttingly novel: peanut butter and jelly, grapefruit mint, and watermelon basil. They always work with fresh produce and all-natural ingredients and they even have a few boozy options, like the Rhubarb Saskatoon (foraged in Michigan), with gin. Their best seller is the Strawberry Lemonade, made with fresh strawberries and lemons. Here's their refreshing recipe.

Strawberry Limeade Ice-Pops

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makes 7 ice-pops

Ingredients

1 $\frac{1}{3}$ cups sugar

8 oz. strawberries, hulled

$\frac{1}{2}$ cup fresh lime juice

Instructions

In a small saucepan, combine the sugar with 1 $\frac{1}{3}$ cups water and cook over medium-high heat until the sugar dissolves, about 3 minutes. Remove from the heat and let cool.

Meanwhile, in a blender, puree the strawberries until smooth. Scrape the strawberry puree into the saucepan along with the lime juice and stir to combine. Pour the strawberry syrup into seven 4-oz. ice-pop molds. Transfer the molds to the freezer and freeze until slushy, about 1 hour. Insert an ice-pop stick into each mold and freeze until the pops are solid, about 3 hours.

Run the bottom of the molds briefly under warm water to release the ice-pops and serve.

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