



4136 NW 16th Blvd | Gainesville, FL | (352) 379-8811 | www.kitchenspice.com

STORE HOURS: Monday – Saturday 10 am – 7 pm, Closed Sundays
www.kitchenspice.com

Recipes from **ZOKU Quick Pops** by Jackie Zorovich & Kristina Sacci. Copyright © 2010.
Reprinted with permission of ZOKU, LLC, Hoboken, NJ. All rights reserved.

Watermelon Quick Pops

No summer BBQ would be complete without the sweet taste of watermelon. You won't want to spit out these watermelon "seeds" because they're delicious chocolate chips.

WATERMELON LAYER

8 oz seeded watermelon, chopped, (about 15 1-inch cubes)
2 Tbsp plain lowfat yogurt
1-1/2 Tbsp agave nectar
1-1/2 Tbsp fresh lemon juice

LEMON LAYER

3 Tbsp whole milk
3 Tbsp water
1-1/2 Tbsp fresh lemon juice
1-1/2 Tbsp agave nectar
2 drops yellow food coloring and 1 drop green food coloring (optional)

EXTRAS:

18 semi-sweet chocolate chips (optional)

MAKE WATERMELON LAYER: Add watermelon to a blender and puree until smooth (about 30 seconds). Using a fine mesh sieve, strain the mixture into a bowl (using a spoon to scrape the sieve so it goes through faster). You should have about 1 cup + 2 Tbsp (9 oz) of the strained mixture. Whisk in the yogurt, agave, and lemon juice.

MAKE THE LEMON LAYER: In a small bowl, stir together the milk, water, lemon juice, and agave. Transfer 2 Tbsp of the mixture to another small bowl and set aside. Add the food coloring to the remaining mixture and stir.

ASSEMBLE THE POPS: Using tweezers, dip the chocolate chips into the watermelon layer and apply them to the walls of the pop maker molds, at least 1" below the fill line. Use 2-3 chips per pop. Insert sticks and pour the watermelon layer until you reach about 3/4" – 1" below the fill line. Let freeze completely, then pour 1 tsp of the uncolored lemon layer. Let freeze completely, then pour the green lemon layer until you reach the fill line. Let freeze completely, then remove the pops with the Super Tool and enjoy! Repeat with remaining pops. Yields 6.