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## Honey-Lemonade Pops

Serves 4

What should you do when life gives you lemons? Make honey-lemonade pops, of course! These icy pops come together quickly, and are such a great refreshing treat on a hot day. We liked how these pops are both tart and sweet at the same time. If you like things on the sweeter side, try a sip of the mixture before freezing, and add a bit more honey, if you wish.

### **Ingredients:**

1/2 cup honey  
4 cups water  
1 cup fresh squeezed lemon juice

### **Directions:**

1. In a small saucepan, heat the water and honey, and stir for about one minute until the honey dissolves.
2. Remove from the heat, and stir in the fresh lemon juice.
3. Add a slice of lemon to each popsicle mold, then pour in the honey-lemonade mixture. Add a popsicle stick and freeze until solidified into the best icy pops ever!