



Spiked Watermelon Pops

PREP TIME

5 Min

TOTAL TIME

5 Min

SERVES

16



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Giada at Home

While adults will love the original "spiked" version of this recipe, you can make a non-alcoholic version easily; just substitute 3/4 cup orange juice for the vodka.

Special equipment: 16 (1/4 cup) ice pop molds, 16 wooden pop sticks or wooden coffee stirrers at least 2-inches longer than the molds.

DIRECTIONS FOR: SPIKED WATERMELON POPS

INGREDIENTS

½ (3 lbs) watermelon, peeled and cut into 1-inch chunks

¼ cup sugar

¾ cup watermelon flavored 70 proof vodka (recommended: Smirnoff Twist of Watermelon)

½ cup chopped fresh mint leaves

DIRECTIONS

1. In a blender, combine the watermelon, sugar, and vodka. Blend until the mixture is smooth. Add the mint and pulse once to combine. Pour the mixture into the pop molds. Insert the wooden sticks all the way down the inside the molds. Freeze for at least 10 hours or preferably overnight.

2. To unfreeze the ice pops, insert the molds in hot water for 5 to 10 seconds. Serve immediately.

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