



## Sorbet Pops

Frozen scoops of lemon sorbet make a wonderful treat on a warm, summer day.

Simply scoop, chill and serve in an adorable lemon rind pop.

### What's Needed:

Empty Lemon Rind Halves

Lemon and/or Strawberry Sorbet

Whole Strawberries & Slices

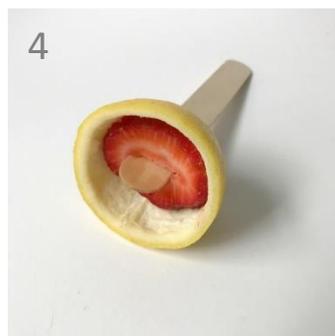
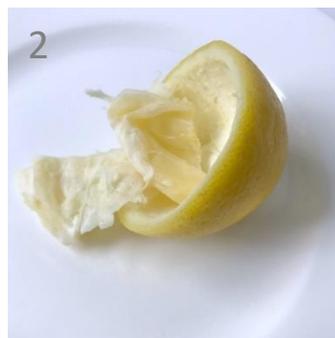
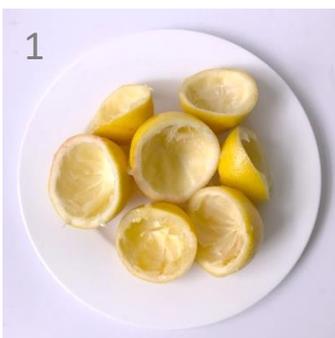
Mint Sprigs- Strawberry Mint preferred- *Mentha Piperita*

Popsicle Sticks (*we used jumbo craft sticks because we had them*) & Toothpicks

Foam Ball- Dollar Type Store (*we used a 5 ½" ball*)

Plastic Wrap

### How To Make It:



The perfect time to make these pops is after making strawberry lemonade. It's a great use of the empty rind half.

1-Rince rind halves

2- Remove the sections of the lemon from the rinds. Throw sections away.

3- Insert a popsicle stick in the bottom of the lemon rind through the center about ½". *Note: If rind is tough use a knife to make the beginning slit.*

4- Place a strawberry slice on the stick. Push strawberry snug against the bottom of the rind.



5- Place a scoop of lemon sorbet in the lemon rind cup.

6- Place a mint leaf on top of the sorbet.

7- Cover the sorbet pop with plastic wrap or a plastic sandwich bag and chill in the freezer.

*Note: Working fast, continue making sorbet pops until desired number has been made. Wrap and chill.*

### How To Make A Display Bowl:



7- To make a display cut a foam ball in half using a serrated knife. Cut foam away from food.

8- Cover foam half with plastic wrap. Insert covered foam in bowl.

9- Arrange strawberries around the edge of the bowl. Hold berries in place with toothpicks.

9a- Set pieces of mint between the berries.



10- To serve, remove plastic from the sorbet pops and insert sticks into the foam. Stagger pops, if needed.

11- Place extra strawberries and mint in the center of the bowl to complete the presentation. Place in a festive setting to serve.

12. Pops can be eaten traditionally by holding the stick or when sorbet slightly softens slide the stick out and use it to spoon out sorbet.