

# Lime Cucumber Mint Balsamic Popsicles

WITH PERSIAN LIME BALSAMIC VINEGAR



## Ingredients

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- 2 large limes
- 1 small cucumber
- 10-12 fresh mint leaves
- 2 tablespoons Persian Lime Balsamic Vinegar
- 1/4 cup simple syrup (equal parts water and sugar)

## Directions

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1. Juice the limes for approximately 1/2 cup of lime juice. Set it aside.
2. Peel and chop the cucumber into small pieces.
3. In a blender or food processor, combine the cucumber, fresh mint leaves, lime juice, balsamic, and simple syrup.
4. Blend the mixture until it becomes smooth and well incorporated.
5. Taste a little bit of the mixture and adjust the sweetness or tanginess by adding more simple syrup or lime juice, respectively.
6. Pour the lime popsicle mixture into popsicle molds, dividing it equally among the molds.
7. Insert popsicle sticks into each mold, ensuring they are centered.
8. Place the molds in the freezer and let them freeze for at least 4-6 hours or until completely solid.
9. Serve immediately once removed from the mold, and enjoy. Can leave stored in the freezer if not removed from mold.



## Notes

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