

PureWow.



Fiery Chile-Lime Tequila Pops

Recipe Adapted from "SLUSHED!" by Jessie Cross (Adams Media, F+W Media), On Sale Now

Makes about 5 pops

4 medium cucumbers--peeled, seeded and chopped

2 tablespoons sugar

¼ cup freshly squeezed lime juice

⅛ teaspoon chipotle chile powder

3 tablespoons tequila

1. Puree the cucumbers in a food processor or blender until smooth. Strain the puree into a large bowl.
2. Add the sugar, lime juice, chile powder and tequila. Whisk until the sugar completely dissolves.
3. Pour into pop molds, leaving ¼ inch at the top. Freeze until slushy, then insert a stick into each. Freeze overnight or until solid.