Strawberry lime popsicles

Ingredients:

1lb of strawberries

Half a cup of sugar

2 limes



- Remove stems and cut strawberries in half, place in a bowl
- Add sugar to bowl and let sit for 15 minutes
- Transfer strawberries and sugar to saucepan and add a quarter cup of water
- Bring to a boil and cook for about 10 minutes
- Transfer back to bowl to cool (you can place the bowl on top of ice to hasten process)
- Transfer mixture to blender and add juice of two limes
- Blend and pour into popsicle molds
- Freeze for at least 5 hours
- Enjoy!



Guacamole

Ingredients: Half a white onion Bunch of cilantro Two ripe avocados Salt One lime

- Dice the onion in small pieces
- Chop the cilantro
- Add the avocado
- Mash using a whisk
- Add salt to taste
- Add lime juice
- Whisk together
- Enjoy!



Key lime pie popsicles

Ingredients: 4 limes 1 (14-ounce) can sweetened condensed milk 1 cup half-and-half (or, 1/2 cup heavy cream + 1/2 cup milk) Pinch of salt Zest 2 of the limes and add to a bowl Add the juice of 4 limes (about ¾ cup) Add condensed milk

- Add half and half
- Whisk together
- Pour into popsicle molds
- Freeze for about 5 hours
- Enjoy!



