

GARDEN FRESH RECIPES
BY SAFER BRAND



Watermelon Herb Popsicles

PREPARATION: 15 MIN
READY IN: 4-5 HOURS
MAKES APPROX. 10 POPSICLES

WHAT TO PLANT

- Watermelon
- Flat Leaf Parsley

INGREDIENTS

- 1.5 lb of watermelon
- 3/4 cup of simple syrup:
 - 2/3 cups sugar
 - 2/3 cups water
- 20 leaves of flat leaf parsley

DIRECTIONS

1. Make a simple syrup by combining the sugar and water in a small saucepan. Bring to a simmer over medium-high heat, stirring until the sugar completely dissolves. Allow to cool.
2. Peel and dice the watermelon then blend the pieces. Leave chunks if your prefer, as long as they are small enough to fit in the molds.
3. Mix 3/4 cups of the cooled simple syrup into the puréed watermelon until it tastes sweet.
4. Finely chop the parsley and add it to the mixture.
5. Pour the mixture into popsicle molds. Leave a bit of room at the top so the mixture has room to expand.
6. Insert sticks and freeze until solid, approximately 4 to 5 hours. Remove from molds and store in plastic bags or serve at once.