

Campari-Citrus Ice Pops

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Yield: 16 Ice Pops

2/3 cup sugar

2/3 cup water

3 cups fresh orange juice

1 cup Campari

juice of one lemon

Freeze Time: 8 hours

In a saucepan, combine the sugar and water. Bring to a boil. Remove from the heat. Stir to dissolve the sugar. Let cool.

In a pitcher, combine the simple syrup mixture, orange juice, Campari and lemon juice.

Pour the mixture into sixteen icepop molds. Add a wooden stick to each mold.

Freeze until firm, at least eight hours.

Per Serving (excluding unknown items): 846 Calories; 1g Fat (1.5% calories from fat); 5g Protein; 209g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 13mg Sodium. Exchanges: 5 Fruit; 9 Other Carbohydrates.