

**Dessert**

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# **Watermelon-Jalapeno Ice Pops**

Cooking Light Magazine

**Servings: 8**

**Preparation Time: 10 minutes**

**Start to Finish Time: 6 hours 10 minutes**

**3 cups fresh red or yellow watermelon cubes, chilled**

**1/2 cup sugar**

**1/4 cup fresh lime juice**

**1 tablespoon light-colored corn syrup**

**1 tablespoon liquid pectin**

**1 large jalapeno pepper, halved and seeded**

**2 teaspoons grated lime rind**

Combine the watermelon, sugar, lime juice, corn syrup, pectin and jalapeno pepper in a blender and process until pureed.

Stir in the lime rind.

Pour into eight 3-ounce ice pop molds.

Freeze for 6 hours or until firm.

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Per Serving (excluding unknown items): 51 Calories; trace Fat (0.3% calories from fat); trace Protein; 13g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 0 Fruit; 0 Fat; 1 Other Carbohydrates.