

Ripe Red Berries

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Mango and Lime Pops

Recipe from - 'jam it, pickle it, cure it and other cooking projects', by karen solomon.

Ingredients

1/2 c. sugar
1/2 c. water
2 small ripe mangos, peeled, pitted, and cut into chunks
1/2 cup lime juice (about 4 limes)
1/2 - 1 tsp. cayenne pepper
pinch of kosher salt

What to do:

Make a simp syrup by combining the sugar and water in small saucepan and warming over medium heat just until the sugar dissolves. Cool completely.

Combine the syrup, mangoes, lime juice, cayenne pepper, and salt in a blender or food processor. Blend well, pour into molds, and freeze for at least 6 hours or overnight.

How to store - Freeze up to 3 months. Store in the molds or release and wrap well in waxed paper and store in a marked sealable plastic bag.

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