

Fourth of July Cocktail Cooler Poptails

BakersRoyale
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1 cup vodka
3 tablespoons triple sec
2 tablespoons lime juice
1 cup sweetened blueberry puree'
1/2 cup club soda
1 cup POM juice
1 cup pear juice
**SWEETENED BLUEBERRY
PUREE'**
1 cup (4-3/4 ounces) blueberries
1/4 cup water
1/4 cup sugar
PEAR JUICE
2 cups (3 large- 21 ounces) pears,
chopped

To make the blueberry puree': In a saucepan over medium heat, place the blueberries, water and sugar. Stir every 2 minutes until the blueberries dissolve. Set aside to cool.

To make the pear juice: Place the chopped pear in a food processor or blender. Process until the pear is juiced. (The juice will be slightly pulpy. Do not strain.)

Place the vodka, triple sec and lime juice in a shaker. Shake for about 10 seconds or until well combined. Set aside.

Place the blueberry mixture and club soda in a glass and stir to mix. Add in one-third of the alcohol mixture. Stir to combine. Pour the mixture into the popsicle mold. Freeze for one hour or until the blueberry layer freezes enough so that the next layer does not mix.

Place the POM juice and one-third of the alcohol mixture in a glass and stir to combine. Pour the mixture into the popsicle mold atop the blueberry layer. Freeze for one hour or until the POM layer freezes enough so that the next layer does not mix. Insert the popsicle stick into the mixture.

Place the pear juice and the remaining one-third of the alcohol mixture into a glass. Stir to combine. Pour the mixture into the mold atop the POM layer. Freeze until the popsicle is frozen solid.

To remove the popsicle from the mold, run warm water on the outside of the mold for 3 to 5 seconds. Gently pull the popsicles to release them.

Per Serving (excluding unknown items): 1270 Calories; 2g Fat (2.5% calories from fat); 2g Protein; 169g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 64mg Sodium. Exchanges: 6 1/2 Fruit; 3 1/2 Other Carbohydrates.

