



# Habanero Peach Popsicles

2 HOURS

**YELLOWBIRD**

~ F O O D S ~

## PREPARATION

Coarsely chop peaches in a food processor. Transfer 1 cup of the chunky peaches to a medium bowl. Add lemon juice, mint leaves, agave, and Yellowbird Sauce to the food processor. (If making the boozy version, add vodka and triple sec to food processor as well.) Puree until smooth. Add to the bowl with the chunky peaches and stir together.

Divide the mixture evenly among popsicle molds (or if you don't have a popsicle mold, an ice tray will work). Freeze until beginning to set, about 1 hour. Insert frozen-treat sticks and freeze until completely firm, about 1 hour more.



**PREP TIME**

5 MINUTES



**SERVINGS**

8 TO A FLOCK



VEGAN



PALEO

## INGREDIENTS



Habanero Condiment  
1 1/4 OZ



Peaches  
5 UNITS, LARGE



Lemon  
1 UNIT, JUICED



Lime  
1 UNIT, CRYSTALLIZED



Triple Sec  
1 TSP, OPTIONAL



Mint Leaves  
6 UNITS



Agave  
1 TSP



Vodka  
3 TBSP, OPTIONAL