

STRAWBERRY-WATERMELON POPSICLES

8 oz. strawberries, rinsed and hulled
1/2 of a seedless, baby watermelon,
cubed in large chunks
1 pt. vanilla frozen yogurt, softened
2 t. sugar

Place strawberries and sugar in food processor and pulse until finely chopped. Remove to bowl and stir well. (Alternatively, slice strawberries and place in bowl and mash with a potato masher.) Rinse food processor bowl.

To clean food processor bowl, add watermelon and pulse until liquefied.

Place softened yogurt in a medium bowl and stir to remove any lumps. Place fine mesh strainer over bowl. Pour liquefied watermelon through strainer to remove any seeds, pushing pulp through with a spoon. Stir to blend softened yogurt and watermelon juice completely.

Pour yogurt/watermelon mixture into popsicle molds until two-thirds full. (Do not use all of this mixture.) Add a spoonful (about 1 T.) of strawberry purée to mold. Top off to top of mold with remaining yogurt/watermelon mixture. Insert popsicle sticks. Freeze.

Makes 10 popsicles.

