

# RIESLING POPSICLES

## WITH LEMON & STRAWBERRY

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Tropical fruit notes of pineapple, apricot, and mango in Riesling Spätlese or tart apple and citrus notes in Riesling Kabinett play well with the fruit added to these popsicles and make for a refreshing, boozy treat!

Prep Time: 45 minutes

Freeze Time: 6 hours

Servings: 8 popsicles

Recipe Creator: Erika of Black Girls Who Brunch

### Ingredients:

- 2 Cups German Riesling
- 1/3 Cup White Granulated Sugar
- 1/3 Cup Water
- 2 Lemons
- Strawberries

### Directions:

- Make Simple Syrup: Add water and sugar to a pot over heat, stirring until combined. Once combined remove from heat.
- Add Riesling and juice of one lemon to simple syrup mixture.
- Slice fruit (strawberries and lemons) and add to the bottom or sides of the popsicle molds. Then pour in wine and simple syrup mixture leaving about 1/2 inch of space for expansion while freezing. Add additional fruit or even edible flowers on top of the wine mixture if you would like.
- Allow to freeze for 4-6 hours before enjoying.