

Sweet Celery Basil Popsicles

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 8 hours

Chef's Notes

Alternatively, instead of the agave, for a cooked version you can make a simple syrup, adding the basil just before the reduction is complete, then strain for a basil syrup.

Step 1: Preparing the Popsicles

- 1 1/2 cups celery juice
- 1/2 cup cucumber juice
- 1 cup agave (more or less depending on how sweet you like your popsicles)
- 1/4 cup fresh basil leaves
- 1/2 tsp sea salt

To prepare the popsicles, in a blender add all ingredients and pulse until the basil is just finely-minced.

Using a fine mesh strainer, pour the liquid slowly through in an even stream to avoid getting the froth. Once the mixture is blended and strained, divide into popsicle molds, place the sticks in and allow to freeze overnight.