

# FROZEN SWEET SUMAC-SAGE CUCUMBER SPICE POPS

Makes 10 spice pops (1/3 cup each)

*Sweet frozen cucumber pops infused with sage and flecked with sumac.*



Sweet Cucumber Spice Pops with Sumac and Sage, made in the Adventure Kitchen..

## Ingredients

- 1/4 pound cucumber (a little less than half a medium cucumber)
- 1/2 cup + 1 Tablespoon sugar, divided
- Pinch of salt
- 1-2 sprigs of fresh sage, (or about 10-12 large leaves)
- 1/4 cup fresh squeezed lemon juice
- 1/4 teaspoon **sumac**

## Instructions:

1. **Prep the cucumber:** Cut the cucumber in half. Cut one half into rough chunks. From the other half, cut 10 very thin rounds, preferably less than 1/8-inch thick. (You may not need all the cucumber.) Lay the rounds on a platter or plate. Measure out 1 Tablespoon of the sugar and sprinkle half of it evenly over all the rounds. Let them sit for about 15-20 minutes to allow the sugar to draw the liquids out of the cucumber, then flip them over and repeat with the rest of the sugar on the other side, letting them rest for another 15-20 minutes.
2. **Make the Spice Pop mixture:** Combine the rough chunks of cucumber in a small saucepan with the remaining 1/2 cup of sugar, pinch of salt and the sage sprigs. Stir in 1/2 cup cold water. Bring to a simmer over medium-high heat with the lid askew. Once simmering, stir and turn the heat to low and put the lid on. Simmer for 10 more minutes, then uncover and remove from heat. Strain out the solids from the saucepan and pour the cucumber syrup into a small pitcher. Stir in the lemon juice and 2 1/3 cups cold water.
3. **Prep the molds:** Sprinkle a pinch of sumac into each ice pop mold, so that it's evenly divided among all the molds. Reserving the accumulated liquid, drop one cucumber round into each ice pop mold, resting it against the side of the mold to help it keep its round shape. Stir the sugary liquid from the cucumber rounds into the Spice Pop mixture.
4. **Finish and freeze:** Stir the Spice Pop mixture and pour it into the molds, stirring briefly between pours to help make sure the lemon pulp is evenly distributed among the molds. Freeze until solid, about 4-6 hours.

## Notes:

**Sumac** is a traditional ingredient in Middle Eastern, Persian and north African cuisines. it adds a citrusy flavor and gives this cocktail its pretty pink color.