

COCKTAIL

Blackberry Prosecco Popsicles

		Item #
20 oz	Prosecco	
4 oz	Lyons Frozen Blackberry Topping (thawed)	1234
4 oz	Crème De Cassis	
1/2 lime	Squeeze of Fresh Lime juice	
2 pinches	Lime Zest	

In a medium sized bowl, pour thawed Lyons Frozen Blackberry Topping, Crème De Cassis, lime juice and zest, then toss to combine. Measure out approximately 1 teaspoon of berry mixture into bottom of your chosen popsicle form and pour Prosecco on top. Freeze for about 2 hours or until mixture starts to solidify enough to hold a popsicle stick upright. Insert popsicle sticks and finish freezing popsicles overnight.

Makes three 2.5 oz cocktail popsicles.

** Do not remove popsicles from freezer until ready to serve, or plate over crushed ice as the carbonation in the Prosecco creates tiny air pockets that will make the popsicles melt faster.*

Try this delicious adult treat using any of our 8 Lyons Frozen Fruit Topping Flavors; Red Raspberry, Red Cherry, Sliced Strawberry, Black Cherry, Pineapple, Blueberry or Peach.

