



# Recipe of the Month

Provided by Chef Christopher Waycuilis, Shark's Tooth Sous Chef

It's Frozen Food Month! This is one of my favorite recipes to impress friends and family at gatherings or just on the perfect spring / summer night. Strawberry popsicles are always good on their own, but with the addition of a few other flavors, it really creates a unique, but tasty experience.

## Strawberry Balsamic Pops

- 3 cups hulled and halved strawberries, divided (approximate yield of 1 lb. strawberries)
- 2 Tbsp. honey
- 2 Tbsp. balsamic vinegar
- ¼ cup chopped basil, divided

## Directions

1. Combine 2 cups strawberries, honey, balsamic vinegar, and half of basil in a non-metal bowl (you need to use glass or plastic because of the vinegar). Set aside for 1 hour.
2. Slice remaining strawberries.
3. When hour has passed, place contents of bowl in a blender and blend until smooth. Stir in remaining basil, and fill molds about 2/3 full.
4. Place ¼ of strawberry slices in each mold, pressing them in so they are covered by the puree. Add sticks, and place in freezer for 8 hours or overnight.
5. To un-mold popsicles, run under warm water for a few seconds until pop releases from mold. Enjoy!

Club Membership  
850.213.5181

Lodging Reservations  
866.426.2656

Explore Our Portfolio  
[StJoeClub.com](http://StJoeClub.com)



©2015 St. Joe Club & Resorts<sup>SM</sup>