



## **People's Pops' Peach & Bourbon Boozy Pops**

**Makes 10**

### *Ingredients*

- 1 ¼ pounds of peaches (4 to 5 tennis ball-sized), halved
- \*¾ cup (6 fl oz) simple syrup
- 1/3 cup (3 fl oz) bourbon or whiskey, plus extra for drinking
- 2 tablespoons (1 fl oz) freshly squeezed lemon juice

### *Preparation*

Preheat the oven to 350 degrees Fahrenheit. Place the peaches cut side down on a cookie sheet. Bake until the skins and flesh have softened, about 20 minutes. Remove from the oven and let cool.

Once the peaches are cool enough to touch, remove and discard the pits and whiz the peaches, skins and all, in a food processor, though feel free to leave the purée somewhat chunky. You should have about 2 cups (16 fl oz) of purée.

Transfer the puréed peaches to a bowl or measuring pitcher with a pouring spout and add the simple syrup, bourbon, and lemon juice. Stir until the mixture is well incorporated, and have a glass of bourbon on ice to celebrate your hard work.

Pour the mixture into your ice pop molds, leaving a little bit of room at the top for the mixture to expand. Insert sticks and freeze until solid, 4 to 5 hours. Unmold and transfer to plastic bags for storage or serve at once.

### **Simple syrup**

Makes 1 cup (8 fl oz)

#### *Ingredients*

- 2/3 cup (5 oz) organic cane sugar
- 2/3 cup (5 fl oz) water

#### *Preparation*

Combine the sugar and water in a small saucepan and bring to a simmer over medium-high heat, stirring until the sugar dissolves and the mixture is transparent. Turn off the heat and let cool. Add any spices before the mixture starts to simmer; add any herbs only after you've turned off the heat. Store plain and infused syrups in sealed containers in the fridge.