



COCKTAIL-INSPIRED ICE POPS

These beverages are just as good frozen as they are on the rocks.

By Ashley Burnett | Photos by Jody Tiongco

Summer is the perfect time for a Popsicle, but if you're feeling a little too old to chase down the ice cream truck—or if you need something even more refreshing—try crafting your own boozy ice pops at home. Below, some of Laguna Beach's bartenders and chefs have put together recipes based on their own cocktails that you can easily turn into these portable, single-serving sweet treats—just make sure to keep them away from the kids.

230 FOREST AVENUE BLACKBERRY PALOMA POPSICLE

- 2 ½ ounces Sauza Signature Blue Silver tequila
- 1 ounce simple syrup (see recipe on next page)
- 1 ounce pink grapefruit juice
- Splash of soda water
- 2 blackberries

In a mixing glass, muddle two blackberries and the simple syrup. Fill the glass with tequila, ice and grapefruit juice. Shake the glass vigorously and top with soda water. Double strain the mixture into a separate glass. Pour the contents of the glass into an ice pop mold. More blackberries can be added into the tray before allowing the mixture to freeze until solid enough to hold up a stick. After inserting stick, let it freeze overnight.



BIG FISH TAVERN LEGENDARY LAPU LAPU POPSICLE

- 1 ounce Myers's Platinum White Rum
- 4 ounces Lapu Mix (see recipe below)
- 1 ounce dark rum
- Cherries (optional)
- Peeled orange wedges (optional)

Use a brandy snifter to build the cocktail. Mix 1 ounce of Myers's Platinum White Rum with 4 ounces of Lapu Mix. Add 1 ounce of dark rum. Pour mixture into an ice pop mold. Cherries and chopped up oranges can also be added into the mix before allowing mixture to freeze until solid enough to hold a stick upright. After inserting stick, allow ice pop to freeze overnight.

LAPU MIX (MAKES ABOUT A HALF GALLON)

- Six 6-ounce cans pineapple juice
- 2 ½ ounces orgeat syrup
- 2 ½ ounces passion fruit puree
- 1 pint orange juice

Mix all ingredients in a tumbler and shake well. (Note: The recipe for Lapu Mix will produce more than what is needed. Save any extra liquid for future ice pops or cocktails.)



SELANNE STEAK TAVERN MANGO MULE POPSICLE

- 1 ½ ounces Libre mango tequila
- ¼ ounce freshly squeezed lime juice
- ½ ounce agave syrup
- 3 ounces ginger beer

Combine all ingredients in a pint glass and pour into an ice pop mold. Freeze for about 2 hours until the mixture begins to solidify enough to hold a stick upright in the mold. Insert the stick and finish freezing overnight.



SPLASHES RESTAURANT AND BAR RASPBERRY MOJITO ICE POP

- 1 ½ ounces Bacardi Raspberry
- 3 raspberries
- 2 lime wedges
- 5-6 mint leaves
- ¼ ounce simple syrup (see recipe at right)
- Splash of soda water

Muddle all of the ingredients—except soda water—together in a hurricane glass. Fill the glass with ice, top with a splash of soda water. Pour the mixture into an ice pop mold. After 2 hours in the freezer, place a stick inside. Let the mixture freeze overnight.



SIMPLE SYRUP

- 1 cup sugar
- 1 cup water

In a small saucepan, combine the water and sugar. Bring mixture to a boil and stir until all the sugar has dissolved. Let cool before adding to any cocktails. (Note: Making smaller portions of the simple syrup isn't feasible due to the blending and boiling involved. Save leftover syrup for other cocktails and ice pop recipes.)



STARFISH LAGUNA BEACH THE ENLIGHTENMENT POPSICLE

- 2 ounces vodka
- ¾ ounce fresh lemon juice
- ¾ ounce fresh lime juice
- ½ cucumber, chopped
- ⅛ teaspoon tarragon
- ½ ounce pomegranate juice
- ¼ teaspoon lemongrass simple syrup (see recipe below)

Chop up half of a cucumber and muddle it with the tarragon in a pint glass. Add 2 ounces of vodka and ice to the top. Mix the lemon juice with the lime juice. Add to the drink. Add the fresh lemongrass simple syrup and top with the pomegranate juice. Pour into a martini shaker and shake. Pour into an ice pop mold and let it freeze for about 2 hours, or until the mixture can hold a stick upright. Insert stick and continue freezing overnight.



LEMONGRASS SIMPLE SYRUP

Use a knife to cut the ends off 1 stalk of lemongrass and place it in the bottom of the saucepan, then follow directions in the Simple Syrup box at top right.

THREE SEVENTY COMMON KITCHEN & DRINK PASSION COOLER POPSICLE

- 1 ounce passion fruit puree
- ⅓ ounce and ½ ounce Ion vodka
- ⅓ ounce cucumber-lime syrup
- 2 ounces Bundaberg ginger beer

In a bowl, stir the passion fruit puree with ⅓ ounce of vodka. Place the passion fruit mixture in the bottom of an ice pop mold. Set aside. In a separate bowl, combine the cucumber-lime syrup with the ginger beer. Mix in the additional ½ ounce of vodka and stir. Pour the cucumber-lime vodka mixture over the passion fruit mixture in the ice pop tray. Freeze for 2 hours until the mixture is solid enough to hold a stick upright. Insert a stick and continue to freeze overnight.



- CUCUMBER-LIME SYRUP
- 8 ounces cucumbers, peeled
- 2 tablespoons lime juice
- 1 cup water
- 1 cup sugar

Place the cucumber in a food processor and puree until smooth. Place water, sugar, cucumber puree and lime juice in a pot. Bring to a boil and continue to boil for 5 minutes while stirring often. LBM