



## Strawberry-Yogurt Popsicles

Yield: 12 popsicles

16 ounces of frozen/sweetened Puget Sound Fresh Strawberries

1 envelope unflavored gelatin

2 cups plain yogurt

Drain the strawberries and put the liquid in a saucepan. Soften the gelatin in it and then cook over low heat, stirring constantly until the gelatin dissolves. Cool the mixture. Combine the gelatin mixture, the strawberries, and the yogurt in the processing jar of a blender or food processor and blend until smooth. Pour into 12-3 ounce paper cups. Freeze the popsicles until they are firm enough to hold sticks upright, insert a wooden stick in each cup and finish freezing.

To Freeze sliced sugar pack Puget Sound Fresh Strawberries. Allow 1 cup sugar for each 6 cups sliced strawberries. Mix the sliced strawberries with the sugar and allow to stand until the sugar dissolves, about 10 minutes. Package in plastic freezer containers, leaving  $\frac{1}{2}$  inch headspace, cover and freeze. Yield: about 3 pints for each 6 cups of berries.

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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.