

Cucumber – Chili Mexican Paeletas

3 cups cucumbers
1 / 2 unpeeled cucumber
1 / 2 fresh jalapeño pepper, seeded and diced
1 / 4 tsp chili powder
2 / 3 cup granulated sugar
1 / 3 cup lemon or lime juice
9 (3-ounce) plastic cups
Popsicle sticks

1. Peel, seed and dice cucumber 3 cups cucumbers.
2. Chop 1 / 2 of an unpeeled cucumber into 1 / 2 inch chunks.
3. In a blender, combine peeled cucumber, jalapeño, chili powder, sugar and lemon juice and whisk until smooth.
4. Pour mixture over a fine-mesh sieve into a spouted measuring cup; discard extra pulp.
5. Pour reserved mixture evenly into 9 (3-ounce) cups.
6. Top each cup with 4-5 pieces of unpeeled chopped cucumber and stir.
7. Break popsicle sticks in half and place in the center of each cup. Place cups in freezer for 4 hours until firm.

From Carole Smith via <https://www.tablespoon.com/recipes/cucumber-chili-mexican-paletas/>