

# CHILL OUT WITH KELLY RIPA'S GOURMET POPSICLES

To combat sweltering temperatures and make outdoor gatherings as cool as possible, Electrolux spokesperson, talk show host and mom of three Kelly Ripa, serves "Gourmet" Popsicles. These super cool and refreshing recipes (served at just the Perfect Temp, courtesy of her stylish, ingeniously designed Electrolux French Door Bottom Mount Refrigerator) are sure to please kids of all ages!



## Blueberry Pomegranate Hibiscus Pops

Makes 6-8 pops (depending on size of mold)

The key to (seemingly) effortless entertaining is the prep and organization that happens before guests arrive. I make my Blueberry Pomegranate Hibiscus Pops ahead of time so I can easily offer them to guests at any point in the gathering.

- Start by pouring two cups of boiling water over four Hibiscus-flavored tea bags in a large bowl, allow the tea to steep for 10-12 minutes
- Remove the tea bags and stir in two tablespoons of sugar until it dissolves, set it aside to cool for fifteen minutes
- Place the cooled tea in the refrigerator (I use the versatile Perfect Temp® Drawer in my Electrolux French Door Bottom Mount Refrigerator so I can adjust the setting to a perfect 28 degrees)
- After 45 minutes, remove the tea and combine it with pomegranate juice
- Add six to eight blueberries into the mixture (which I keep in my adjustable, humidity-controlled Crisper Drawers, which keep fruits and vegetables their best with self-closing drawers that lock in freshness) and pour it into individual Popsicle molds
- Freeze the molds for 30 minutes, remove and insert popsicle sticks
- Return to freezer and keep there until solid – approximately six hours (or overnight)



## Spiced Peach-Mango Greek Yogurt Pops

Makes 6-8 pops (depending on size of mold)

I love adding a pinch of an unexpected spice to recipes, especially a healthy treat like my Spiced Peach-Mango Greek Yogurt Pops. This recipe combines all of my favorite ingredients: fruit, yogurt and a hint of spice. The key to this simple recipe is serving it at an ideal temperature (I set the Perfect Temp® Drawer in my Electrolux refrigerator to a perfect 30 degrees).

- Combine all ingredients (two cups of chopped ripe mango, 1½ cups non-fat Greek yogurt, ½ cup peach nectar, two tablespoons sugar, ½ teaspoon ground cardamom, ½ teaspoon ground cinnamon, ¼ teaspoon ground allspice) in a food processor and blend until smooth
- Pour the mixture into individual popsicle molds
- Freeze the molds for 30 minutes, remove and insert popsicle sticks
- Return to freezer and keep there until solid – approximately six hours (or overnight)



## Coconut-Margarita Ice Pops

Makes 6-8 pops (depending on size of mold)

If it's summer, you'll find my family hopping from one pool party or summer cookout to the next. For each occasion, I always try to contribute a refreshing, sweet crowd pleaser. My Coconut-Margarita Ice Pops never fail to do the trick! After all, who could resist a margarita in popsicle form?

- Combine all ingredients (one cup unsweetened coconut milk, ½ cup Coco Lopez Cream of Coconut, ¼ cup fresh lime juice, two tablespoons superfine granulated sugar, ¼ cup water, ¼ cup shredded coconut) in a food processor and blend until smooth  
Note: add ¼ cup silver tequila for adult version
- Pour mixture into individual popsicle molds (reserving ¼ inch at the top)
- Chill the popsicles for 30 – 45 minutes in the refrigerator (the versatile Luxury-Design Lift Off Shelves in my Electrolux refrigerator allow me to customize the space so my chilling popsicles have a safe, designated area and the designer LED Lighting provides full visibility, even when the refrigerator is full) The LED lighting feels forced.
- Remove the molds from the refrigerator, insert sticks and freeze at least six more hours or until solid
- Once solid, dip molds in warm water to loosen popsicle and remove from mold
- Pour shredded coconut into a large mixing bowl, dip one side of each popsicle into shredded coconut to garnish

# TOAST SUMMER WITH KELLY RIPA'S SEASONAL ARTISANAL COCKTAILS

Raise a glass to fun, friends and fair weather with Kelly Ripa's seasonal artisanal cocktails. The Electrolux spokesperson, talk show host and "haute hostess" knows that the key to (seemingly) effortless entertaining is the prep and organization that happens before guests arrive. Kelly is ready for any gathering with the help of her stylish, ingeniously designed Electrolux French Door Bottom Mount Refrigerator.



## Strawberry Basil Margarita

Serves 1

My go-to cocktail for outdoor soirées is the Strawberry Basil Margarita. No one can resist this amazing drink with its delicious blend of ingredients; the black pepper and basil really bring out the sweet flavor of the strawberries.

- Place one strawberry and two basil leaves in a rocks glass then, using a muddler, press down lightly on the leaves and give a few gentle twists
- Add remaining ingredients and stir together (one oz. silver tequila, ½ oz. strawberry liqueur, ½ oz. triple sec, one oz. fresh lemon juice)
- Top with ice and garnish with a strawberry and basil leaf
- Keep ingredients and garnishes fresh at the ideal temperature (I use my adjustable, humidity-controlled Crisper Drawers, which keep fruits and vegetables their best with self-closing drawers that lock in freshness)

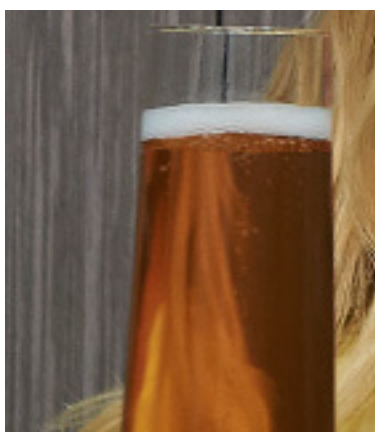


## Summertime Zephyr

Serves 1

One of my favorite warm-weather beverages is a Summertime Zephyr. The combination of cucumber and mint are the absolute epitome of refreshment.

- Muddle two pieces of cucumber, two sprigs of sage, two sprigs of mint and one sugar cube together
- Once all ingredients are muddled, add in one ounce of gin and mix together
- Add a few ice cubes and top off with a splash of soda
- If I decide to make a pitcher for a larger crew, the versatile Luxury-Design Lift Off Shelves in my Electrolux refrigerator allow me to customize the space so my pitcher has a safe, designated area and the designer LED Lighting provides full visibility, even when the refrigerator is full of other party treats



## Peach Melba Bellini

Serves 1

I love to host Saturday brunches at our Hamptons house and the perfect accompaniment to any menu is a Peach Melba Bellini, my personal twist to the beloved brunch favorite.

- Add ½ ounce of peach puree and ½ ounce of raspberry liqueur to the bottom of champagne flute
- Add chilled Prosecco (which I keep in the versatile Perfect Temp® Drawer in my Electrolux French Door Bottom Mount Refrigerator so I can adjust the setting to serve it at the ideal temperature - between 28 to 42 degrees)