

## Cocktail-Inspired Tequila Sunrise Pops - A Fun & Fruity Frozen Treat

Citrusy orange and pineapple, tart lime, and sweet grenadine



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### INGREDIENTS

For the Pops:

1 cup orange juice (fresh-squeezed or pulp-free bottled)

$\frac{1}{2}$  cup pineapple juice

2 tablespoons fresh lime juice

$\frac{1}{4}$  cup tequila blanco

$\frac{1}{4}$  cup grenadine

Optional for Serving:

Lime wedges or slices for garnish

### DIRECTIONS

- 1. Mix the Base:** In a large pitcher or mixing bowl, combine the orange juice, pineapple juice, lime juice, and tequila. Stir well so the juices and alcohol are fully blended.
- 2. Fill the Molds:** Pour the juice mixture into your popsicle molds, filling each one about  $\frac{3}{4}$  full to leave room for the grenadine.
- 3. Freeze Until Slushy:** Place the molds in the freezer for about 1 hour, or until the liquid is just starting to firm up. This ensures the grenadine will stay separate when added.
- 4. Add the Sunrise Effect:** Remove from the freezer and carefully add 1 teaspoon of grenadine to each mold. It will naturally sink to the bottom, creating that signature sunrise look.
- 5. Insert Sticks and Freeze Solid:** Add your popsicle sticks and return the molds to the freezer. Freeze for at least 6 hours or overnight for best results.
- 6. Serve and Enjoy!:** To release the pops, run the molds under warm water for 5-10 seconds. Gently pull the popsicles out and serve immediately with lime wedges if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cocktail-inspired-tequila-sunrise-pops-a-fun-fruity-frozen-treat/>