

Boozy Tequila Sunrise Pops: Grown-Up Popsicles for Summer

Boozy, Sunset-Inspired Summer Treats on a Stick



TIME
10 min

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INGREDIENTS

1 cup orange juice (freshly squeezed or pulp-free bottled)
¾ cup pineapple juice
2 tablespoons fresh lime juice
¾ cup tequila blanco
... cup grenadine
Lime wedges or slices
Popsicle molds (yields 6-8 pops, depending on size)
Popsicle sticks

DIRECTIONS

1. Prepare the Base: Mix all juices and tequila in a pitcher or bowl until well combined.
2. Fill the Molds: Pour mixture into popsicle molds, filling about ¾ full.
3. Partial Freeze: Freeze for 1 hour, until slushy but not solid.
4. Add Sunrise Effect: Carefully pour ~1 teaspoon grenadine into each mold-it will sink and create the layered sunrise look.
5. Insert Sticks & Freeze: Add popsicle sticks, then freeze for at least 6 hours or overnight for full firmness.
6. Serve: Run warm water over mold exteriors briefly to loosen pops. Serve immediately with optional lime wedge.

SWAPS & NOTES

and Swaps Juices : Fresh-squeezed orange yields best taste, but bottled juice is smooth and consistent.

Tequila : Blanco (silver) tequila keeps the flavors bright-anejo or reposado will make them richer.

Grenadine : Choose real grenadine (pomegranate syrup) for better flavor and color.

Virgin Version : Skip the tequila and add reserved sparkling water to each mold.

TIPS FOR SUCCESS

Freeze Time Matters: Don't rush the partial freeze-it keeps layers distinct.

Clean Pour: Use a small spoon or squeeze bottle for grenadine to avoid overflow.

To Serve: Chill molds in the fridge for 10 minutes before water bath-less messy pops!

Low-Alcohol Option: Use ... cup tequila instead of % cup for a gentler buzz.

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

Original recipe: <https://chefmaniac.com/boozy-tequila-sunrise-pops-grown-up-popsicles-for-summer/>