



**Recipe Concept:**  
**Blast Chiller**  
**Orange-Cream Pops**

These quick & easy creamy orange popsicles will make you feel like a kid again, with an orange push pop from the ice cream truck on a hot summer's day! Blast freezing makes it possible to enjoy these nostalgic pops in just about an hour!

**Ingredients**

- 27 3-4 oz souffle or paper cups
- Popsicle sticks
- Pitcher or dispenser
- PrepRite® by Everidge® Blast Chiller
- 24 oz orange juice concentrate
- 1 14 oz can sweetened condensed milk
- 2 cups water
- 27 slices citrus (oranges tend to work the best)

**Method (optimized for a blast chiller)**

- Add orange juice concentrate, sweetened condensed milk, & water to a pitcher or drink dispenser & stir until well combined.
- Add 2 oz of the mixture to 27 cups.
- Insert a popsicle stick or ice cream tasting spoon into each of the citrus slices & place in the cups ensuring the slice is just above the liquid mixture.
- Add cups to a food pan or sheet tray & place in the blast freezer. Insert the probe into one of the cups & select manual shock freeze. The blast freezer will alert you when the popsicles are frozen, approximately 60 minutes.
- Remove from blast chiller, warm with your hands if needed to release the pop from the cup & ENJOY! Thin cucumber ribbons.
- Chives, microgreens

To make boozy replace 1/2 cup – 1 cup water with whipped cream vodka. (Too much alcohol will make it difficult for them to freeze all the way.)



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