

# How To Make Pineapple Margarita Icy Poles

*[Guest Post by Rebekah Pickett – The Fashion Section](#)*

Spring has arrived and we are excited for the warm sunny days ahead. If you're heading to family BBQs, relaxing at home on lazy weekends or are lucky enough to be spending your days lounging by the pool, one of the must-have recipes this spring/summer season is a delicious pineapple margarita icy pole.

This mouth-watering favourite is a little something just for the adults with its fruity taste of pineapple and lime, teamed with a hint of Tequila and Cointreau for a little kick!

The trick when making these icy poles is to make and freeze them up to 3 days in advance to ensure they are frozen through.

Choose icy pole moulds that are nice and thick to ensure you don't get too much of that alcohol flavour and that your ingredients are spread thoroughly.

If alcohol is not for you (or if you want to make some for the kids) why not try making pineapple and lime mocktail icy poles simply by adding more lime juice and leaving out the Tequila and Cointreau.



### **Ingredients:**

- 1 pineapple, peeled, cored, chopped
- 2 tsp finely grated lime zest
- 1 tbsp lime juice
- 1/4 cup Tequila
- 1 tbsp Cointreau liqueur
- Sea salt flakes, to serve

### **Directions:**

- To begin peel, core and chop the pineapple. Then puree the pineapple in a blender until it's nice and smooth. Scoop it out and measure 2 ½ cups of the puree in a jug
- Next up – stir in the lime zest and juice with the Tequila and Cointreau. Pour into twelve 1/4 cup ice block moulds. Freeze for 12 hours minimum, (but it's best to freeze up to 3 days before serving)
- Once they are set, remove them from the moulds and serve immediately on a bowl of ice with sea salt flakes for

sprinkling.

- Now enjoy!

Have you got any great icy pole recipes or any spring/summer favourites? We'd love to know! Post your ideas in the comments below.