

Fruit Sorbet: I love serving fruit sorbet right in the peel! An easy way to make your own: Peel and puree four oranges with the zest of one orange, strain the puree, add simple syrup to taste, and put the mixture in an ice cream maker (or just freeze it, stirring often).



For all of these recipes and more ideas, head to latina.com/evetterios.



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Fruit and Herb Frozen Pops: Experimenting with frozen fruit pops is a fun way to get busy in the kitchen. I start with Greek yogurt and agave nectar, then add some of my fave fruit and herb combinations, like blueberry and rosemary, strawberry and basil, orange and thyme, or raspberry, pomegranate, and mint. For full recipes check out latina.com/fruitpops.



TIP: REMOVE POPSICLES BY HOLDING TOP AND BOTTOM OF MOLD UNDER RUNNING WATER FOR A MINUTE TO LOOSEN ENDS.

FRESH FRUIT

WITH SO MUCH DELICIOUS PRODUCE IN SEASON, IT'S EASY TO TRY SOME OF MY FAVORITE WAYS TO GET CREATIVE: THESE SUMMER CROWD-PLEASERS.



Infused Vodkas and Liqueurs:

My family always makes fruit liqueurs—they serve as great, easy-to-assemble gifts. To fancify your vodka, just add your favorite fruit to the spirit and let it sit to infuse; 22 days is ideal. To make liqueur, combine 1 pound fruit mixture of your choice, 6 cups vodka, a palmful of fresh herbs, and 1¼ cups granulated sugar. Store in a cool, dark place for at least one month.

➤ What DIY projects do you want me to share? Write me at evette.rios@latina.com. Evette Ríos is a TV host, home cook, and interior designer. You can watch her every Saturday morning on her CBS daytime show, *Recipe Rehab*, and catch her column every month here at *Latina*, latina.com, and thelatininkitchen.com.