

Party in a shot glass!



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To my Mom who has always supported me.
And to my girlfriends “WWW” Friends Forever!

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Gelatin & Pudding 101

Chapter 1: The “Art” of gelatin shots

Chapter 2: Classic Cocktail Gelatin Shots

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Look for the little umbrella for tips to help you create a memorable shots!

The Art of Gelatin Shots

The basic idea is pretty simple, but very important if you don't have a recipe. Just substitute half of the water in the directions with the desired liquor. Dissolve the gelatin with the hot water and add the alcohol to it only after the water/gelatin mix is cool to the touch. (You can add a few ice cubes to speed up the process.) If you add the alcohol while the mixture is still hot, it will evaporate. You do NOT want your alcohol to evaporate. Another tip is to place your alcohol in the freezer the night before to speed up the setting process.

The majority of recipes in this book are proportioned to one 6-ounce box of gelatin (the large box). Each batch should make about 30-2 ounce gelatin shots. When planning a party plan on 4-5 shots per person. Also a fifth (750ml)= about 3 cups of liquor, so each fifth should make 2 batches or about 60 gelatin shots.

These treats may look like cute and innocent little things, but they can pack quite a punch. It is easy to take their colorful and fun-loving demeanor for face value. This is exactly why, when using high-proof alcohol, it should be taken into account that they are much stronger than usual. You can reduce the amount of alcohol and just substitute that amount for more water or juice.



Gelatin 101

Gelatin shots are made using gelatin, as well as the creator's favorite liquor, such as vodka, rum, schnapps, or tequila instead of the water that the recipe usually calls for. Any flavor of gelatin can be used, as can any combination of flavor and alcohol.

Basic Gelatin Shots Recipe

- 16 ounces (2 cups) of boiling water or juice
- 6 ounces package of gelatin or 2 (3oz) packages of gelatin
- ½ C. juice or liquor
- 1 1/2 C any liquor

Step 1

Bring 2 cups water or juice to a boil

Step 2

Pour the boiling liquid into a mixing bowl with the gelatin

Step 3

Stir it together until the gelatin is completely dissolved

Step 4

Add a few ice cubes and allow to cool. Add the liquor and/or juice and stir

Step 5

Pour mixture into individual shot-size plastic cups or shot glasses

Step 6

Put shots onto a tray and place into the refrigerator until firm (2-4 hours)

Step 7

Keep refrigerated until ready to serve

Shot “Glasses”

It is totally up to you what you decide to put your shots in. You can use real shot glasses, edible cups, paper cups or plastic cups. Usually, the gelatin is poured into 1 or 2-ounce plastic cups, I like the ones with lids. The lids make it much easier to display, you can just get a large bowl or container, and put the load of them in there. Now you have room for on your counter for all the yummy snacks. For a fun giggly treat try pouring the gelatin into a pan, let it set and cut it into squares. Remember to decrease your liquid by about 1/4 C if you are planning on this method, otherwise the gelatin will not set up enough to cut.

Mix-in's

Have fun when making gelatin and pudding shots and try some fun mix-ins. Let the gelatin shots set up for about 15-20 minutes in the refrigerator then drop in a piece of fruit or gummy treat. For the pudding shots you can mix the treats right in before you fold in the whip topping. You can also top your shots before you serve them.

Gelatin Mix-in

Fruit: Grapes (on top or suspended) Pineapple Chunk (suspended)

Mandarin Orange slices (on top, suspended, or bottom) Raspberries

(on top or suspended) Blueberries (on top or suspended)

Strawberries sliced or whole (on top or suspended)

Small Citrus Peels (on top)

Small Edible Flower Petals (on top or suspended)

Ice Cream (on top)

Sherbet (on top or mix-in hot gelatin for a creamy shot)

Gummy Worms (on top or suspended)

Gummy Bears (on top or suspended)

Gummy Fish (on top or suspended)

pudding Mix-in

- Chopped Nuts (on top or at the bottom of shot)*
- Shaved Chocolate (on top, mixed into, or on the bottom of shot)*
- Shaved Vanilla (on top, mixed into, or on the bottom of shot)*
- M & Ms (on top, suspended, or on the bottom)*
- Reese's Pieces (on top, suspended, or on the bottom)*
- Hershey's Chocolate Bar square (on top or suspended)*
- Crushed graham crackers (on top or at the bottom "crust")*
- Crushed Cookies (on top or on the bottom)*
- Caramel Syrup (on top, bottom, or as a layer)*
- Chocolate Syrup (on top, bottom, or as a layer)*
- Strawberry Syrup (on top, bottom, or as a layer)*
- Butterscotch Syrup (on top, bottom, or as a layer)*
- Magic Shell (on top, bottom, or as a layer)*
- Mint (on top or suspended)*
- Maraschino Cherries (on top or suspended)*
- Whipped Cream (on top)*

**Remember to have fun, be creative and
always drink responsibly!**

Classic
COCKTAILS



Margarita Shot

Break out the chips and salsa these little margarita inspired shots will sure hit the spot at you next fiesta.

Salt Rim: (*Optional*)

Lime Wedges

1/2 C Kosher Salt

1 1/2 C Boiling Water

1-6oz Box of Lime gelatin

1/4 C Lime Juice

1 1/4 C Tequila

1/4 C Triple Sec



Directions: Salt Rim

Run a lime wedge around each shot glass, dip each moistened rim into salt and set aside.

Gelatin Directions:

1. Bring 1 1/2 C water to a boil.

2. In a Medium glass bowl add gelatin and boiling water, stir until

dissolved. Let Cool

note: 3-4 ice cubes can be added to speed up cooling process.

3. Add Tequila, Triple Sec and Lime juice, stir until well combined.

4. Pour mixture into prepared cups and refrigerate. Chill until firm

4-6 hours.

Strawberry Daiquiri Shot

A classic made fun! For added elegance spray a 9X12 pan with nonstick spray, pour gelatin mixture in, Chill until firm. Cut into cubes place cubes in a fun glass and top with whip cream and a strawberry.

- 2 C Boiling Water
 - 1-6oz Box of Strawberry gelatin
 - 1/4 C Lime Juice
 - 1 C Rum
 - 1/2 C Strawberry puree
- (Try your favorite Strawberry Daiquiri drink mix)

Gelatin Directions:

1. Bring 2 C water to a boil.
2. In a medium glass bowl add gelatin and boiling water, stir until dissolved. Let Cool
note: 3-4 ice cubes can be added to speed up cooling process.
3. Add Rum, Strawberry puree and Lime juice, stir until well combined.
4. Pour mixture into prepared cups and refrigerate. Chill until firm 4-6 hours.

