

# JELLY SHOTS

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A Rainbow of  
70 Boozy Recipes

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# CONTENTS

## *Introduction*

## *Getting Started*

## *Valentine's Day & St. Patrick's Day*

PINK CHAMPAGNE

CHOCOLATE-COVERED CHERRIES

RED & WHITE HEARTS

SALTED CARAMELS

WHITE CHOCOLATE WITH RASPBERRIES

SHAMROCKS

SHAMROCK PUDDING

## *Spring & Cinco de Mayo*

CUCUMBER MINT JULEPS

MARSHMALLOWS

MINT JULEP PUDDING

MARSHMALLOW BUNNIES

FLAN

TEQUILA SUNRISES

STRAWBERRY MARGARITAS

JALAPEÑO MARGARITAS

## *Summer & 4th of July*

KEY LIME PIES

LIME IN THE COCONUT

PINK LEMONADE

STRAWBERRY PATCH

STRAWBERRY SHORTCAKES

PEACH TARTS

PEACHES & CREAM

PIÑA COLADAS

RASPBERRY LEMONADE

RASPBERRY VODKA BITES

S'MORES

WATERMELONS

WATERMELONS ON A STICK

WATERMELON MOJITOS

SANGRIA

LEMON DROPS

RED, WHITE & BLUE WITH CHERRIES

RED, WHITE & BLUEBERRY CAKES

RED, WHITE & BLUE BOMB POPS

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## *Halloween & Thanksgiving*

CARAMEL APPLES

CARAMEL APPLE SQUARES

CANDY APPLES

CANDY CORN

SPICED RUM & ROOT BEER

PUMPKIN PIES

PUMPKIN SPICE LATTES

CHERRY PIES

SUGARED CRANBERRIES

## *Christmas & New Year's Eve*

GINGERBREAD MEN

APPLE CIDER & BUTTERED RUM

EGGNOG

EGGNOG PUDDING

CHRISTMAS TREES

CANDY CANES

TROPICAL WINTER

PEPPERMINT MOCHAS

SUGAR COOKIES

CHAMPAGNE & STRAWBERRIES

GRAPEFRUIT & PROSECCO

PEACH & VANILLA CHAMPAGNE

## *Brunch & Special Occasions*

PINK FROSTED DONUTS

BACON BLOODY MARYS

TOMATO BLOODY MARYS

CINNAMON ROLLS

ESPRESSO MARTINIS

CHOCOLATE HAZELNUT

BIRTHDAY CAKES

VODKA PICK-ME-UPS

COOKIE DOUGH PUDDING

JÄGER BOMBS

PEANUT BUTTER & JELLY

TRIPLE CHERRY COLA BOMBS

GUMMY BEARS

RAINBOW SQUARES

RAINBOW PINWHEELS

*Dedication*

*Acknowledgments*

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*About the Author*

# INTRODUCTION

*Dear Party People,*

Jelly shots have come a long way since the days of a Dixie cup filled with vodka and cherry-flavored gelatin. Today, jelly shots are glammed up, creative, bite-sized cocktails that you can serve for every occasion. They are usually the first things to disappear at a party, and even better, they're easy to make.

In this cookbook and on my blog, I pride myself on making creative and fun jelly shots that everyone can make with things you may already have in your kitchen or can buy at the grocery store. I don't use hard-to-find ingredients or fancy molds that you have to order online, and I try to keep each recipe down to one bottle of booze so you aren't spending a fortune.

On any given weekend, you might find me with a vodka-soaked gummy bear stuck in my hair after a photo shoot. My husband brings leftover jelly shots to work (who does that?). I have fifty boxes of flavored gelatin in my pantry at all times, and we have an ongoing competition about who can come up with the craziest jelly shot idea that I can turn into a recipe.

Why do I do all this? Because who doesn't want to be that person who brings the one thing to the party that everyone talks about? This cookbook has seventy jelly shot recipes that will be the hit of the party. I promise.

Cheers to you and all the accolades you're going to receive from these recipes!

*Michelle, a.k.a. the Jelly Shot Queen*

# GETTING STARTED

I pride myself on creating easy recipes that anyone can follow, and I make each one with ingredients and tools you may already have on hand or that can be found at your local grocery store or, in some cases, a craft or party store.

## *Basic Tools and Ingredients*

- **Knox gelatin:** setting agent for shots. It is usually sold—4 packets per box (1/4 ounce, or 7 g, per packet)—next to the pudding and boxed flavored gelatin in grocery stores.
- **Melon baller:** for scooping fruit from oranges, lemons, limes, strawberries, or peaches.
- **Mini cookie or fondant cutters (shapes: square, heart, triangle, round, gingerbread man, and Christmas tree):** for cutting out shots. It's important that these are mini sized, so I find that fondant cutters work best. They can be found in the baking section of a craft store. You can also cut out shapes with a knife.
- **Mini rubber spatula:** for carefully removing shots from pan after they set.
- **Molds (optional):** for shaping shots. Note: In a few recipes I use a bite-sized brownie silicone mold that you can buy in the baking section of most craft stores but a 9 × 13-inch (23 × 33 cm) pan works just as well, as long as you cut them out carefully and uniformly. I used a bunny-shaped silicone mold for the Marshmallow Bunnies shots ([page 35](#)) and a mini donut pan for the Pink Frosted Donut shots ([page 132](#)). Both can be found in the baking section of a craft store.
- **Nonstick cooking spray:** for lightly greasing pans when making shots.
- **Pans (9 × 13 inch, or 23 × 33 cm; 9 × 9 inch, or 23 × 23 cm, square cake; and 7 1/2 × 3 1/2 inch, or 19 × 9 cm, loaf):** for making shots.
- **2-ounce (60 mL) clear plastic shot glasses:** for serving shots. These can be found at your local party store or in some grocery stores.

## *Frequently Asked Questions*

When making anything, including jelly shots, the process can lead to some trial and error. Here I have included some FAQs you may have while preparing your jelly shots.

### **Q: What do I do with the leftover gelatin after I cut out my shots?**

**A:** When cutting out shapes for shots with cookie or fondant cutters, you will inevitably have some leftover gelatin, especially when using a 9 × 13-inch (23 × 33 cm) pan. If you don't want to toss it, do your best to make uniform shapes with what is left and serve the shapes after your guests have finished the first round of shots.

### **Q: How do I cut shapes if I don't have mini cookie or fondant cutters?**

**A:** The best way to get multiple uniform shots is to run a rubber spatula along the sides of your 9 × 13-inch (23 × 33 cm) pan to loosen the gelatin. Don't try to flip out the entire pan in one piece. Cut it in four strips across the width of the pan and carefully lift out each piece with your rubber spatula and then slide your hand underneath. Place each strip on a cutting board and

slice into uniform cubes. If you need a circular shape you can use the rim of a shot glass to cut out each shape. You can also cut free-form shapes with a knife.

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**Q: What if I don't want to use alcohol in my shots?**

**A:** Simply replace each cup (240 mL) of alcohol with a cup (240 mL) of water or juice of your choice.

**Q: Why do you use Thai coconut milk? Can I use regular milk?**

**A:** After testing, I realized that Thai coconut milk doesn't separate, unlike Spanish coconut milk, when it's heated. It is also lactose free, super rich and creamy, and tastes great. Just make sure to stir it before use. You can also use regular milk or cream.

**Q: What is the best type of citrus fruit to make jelly shots with?**

**A:** I like to use the rinds of lemons or oranges to make shots. Oranges hold the most liquid and lemons hold their shape best. Limes are small and sometimes the rind can lend a bitter flavor to the gelatin, intensifying the taste of the alcohol.

**Q: Why did my layered shots separate?**

**A:** When you are layering your shots, for different colors, or to place a maraschino cherry or strawberry in the middle, it is important that the mixture for the top layer comes to room temperature before pouring it on the layer in the pan. Also, the bottom layer should only be refrigerated for 30–60 minutes, or until sticky and slightly set but not firm. If it's totally firm, the upper layer won't adhere as well. Check it frequently.

**Q: My shots didn't get firm enough. Why?**

**A:** Always refrigerate your shots for at least 2 hours. If you refrigerated them for the appropriate amount of time, double-check if you have used the right amount of Knox gelatin. Even when you use a box of flavored Jell-O, you may need to add one packet of Knox gelatin. If your shots are too firm, you may have added too much gelatin, which can also make shots grainy and give them an unpleasant texture. The rule of thumb is that for every cup (240 mL) of liquid you should add 1 packet of Knox gelatin.

**Q: When using a cookie or fondant cutter, how do I keep the shot in one piece when removing from the pan?**

**A:** Push once lightly with the cutter and wait, then slowly ease into the gelatin until you hit the bottom of the pan. Too much pressure may split the shot. Carefully lift with the mini rubber spatula and plate.

**Q: When filling fruit rinds, marshmallows, shot glasses, etc. with the gelatin mixture, how much should I fill them?**

**A:** Always fill to the top and reserve any leftover mixture you may have. Gelatin shrinks as it firms up, so you can use the leftover mixture to top the shots off as they are hardening. Make sure to

set any leftover mixture in a somewhat warm spot so that it does not harden in the meantime

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# *Valentine's Day*

PINK CHAMPAGNE  
CHOCOLATE-COVERED CHERRIES  
RED & WHITE WITH HEARTS  
SALTED CARAMELS  
WHITE CHOCOLATE WITH RASPBERRIES

# *St. Patrick's Day*

SHAMROCKS  
SHAMROCK PUDDING









**These shots are perfect for any Valentine's Day celebration or even a bridal shower or wedding. The adorable pink hearts are made with champagne and sweet almond-flavored Amaretto.**

\* Makes 24–30 shots

### *Ingredients*

3 cups (715 mL) pink champagne, divided  
4 × 1/4-ounce (7 g) packet Knox gelatin  
1/4 cup (50 g) sugar  
1 cup (240 mL) Amaretto  
Drop of pink or red food coloring

### *Instructions*

1. Pour 2 cups (475 mL) pink champagne in a medium saucepan. Sprinkle in gelatin and let it sit for minute, letting the gelatin activate. Place saucepan over medium heat, whisking until gelatin dissolves.
2. Add the sugar and whisk until it dissolves. Bring to a light simmer, then remove from heat.
3. In a separate bowl, mix the Amaretto and the remaining 1 cup (240 mL) pink champagne. Add the pink or red food coloring to keep the pretty pink champagne color. Stir in the warm champagne mixture.
4. Pour into a lightly greased 9 × 13-inch (23 × 33 cm) pan. Refrigerate for 2 hours, or until firm.
5. Carefully cut out shots with a mini heart-shaped cookie or fondant cutter and remove from pan. Refrigerate until serving.





Inspired by chocolate-covered cherries, these little babies are easy to pick up and enjoy. They're a decadent, boozy burst of goodness.

\* Makes 20–24 shots

### *Ingredients*

- 2 cups (475 mL) water
- 6 tablespoons (168 g) hot chocolate mix
- 4 × 1/4-ounce (7 g) packet Knox gelatin
- 2 cups (475 mL) cherry-, chocolate-, or whipped cream-flavored vodka
- 20–24 maraschino cherries with stems, halved horizontally

### *Instructions*

1. Add water and hot chocolate to a medium saucepan and whisk until combined. Sprinkle in gelatin and let it sit for 1 minute, letting the gelatin activate. Place saucepan over medium heat, whisking until gelatin dissolves. Bring to a light simmer, then remove from heat. Add the vodka.
2. Pour half of the hot chocolate mixture into a lightly greased 9 × 13-inch (23 × 33 cm) pan. Refrigerate for 30–60 minutes, or until sticky and slightly set but not firm. Set aside remaining mixture and let come to room temperature.
3. Pour remaining hot chocolate mixture on top of layer in pan.
4. Place cherry halves with stems in rows—with enough space to cut hearts around them—in the mixture. Place pan back in the refrigerator for 2 hours, or until firm.
5. Carefully cut out shots around the cherries with a mini heart-shaped cookie or fondant cutter and remove from pan. Refrigerate until serving.







The first time I used maraschino cherries in a shot recipe was for these heart-shaped shots. They came out exactly how I imagined them in my head. That doesn't happen often, in life or in the kitchen. I heart them.

\* Makes 20–24 shots

### Ingredients

- 1/2 cup (120 mL) Thai coconut milk
- 1 1/2 cups (360 mL) water, divided
- 2 × 1/4-ounce (7 g) packet Knox gelatin, divided
- 1/4 cup (50 g) sugar
- 2 cups (480 mL) cherry-flavored vodka, divided
- 20–24 maraschino cherries with stems, halved horizontally
- 3-ounce (85 g) box cherry Jell-O

### Instructions

1. To make the white layer, add Thai coconut milk and 1/2 cup (120 mL) water to a medium saucepan and whisk until combined. Sprinkle in 1 packet gelatin and let it sit for 1 minute, letting the gelatin activate. Place saucepan over medium heat, whisking until gelatin dissolves.
2. Add the sugar and whisk until it dissolves. Bring to a light simmer, then remove from heat. Add 1 cup (240 mL) vodka.
3. Pour mixture into a lightly greased 9 × 13-inch (23 × 33 cm) pan. Refrigerate for 30–60 minutes, or until sticky and slightly set but not firm.
4. Place cherry halves with stems in rows—with enough space to cut hearts around them—on the white layer.
5. To make the red layer, add 1 cup (240 mL) water and cherry Jell-O to a medium saucepan and whisk until powder dissolves. Sprinkle in 1 packet gelatin and let it sit for 1 minute, letting the gelatin activate. Place saucepan over medium heat, whisking until gelatin dissolves. Bring to a light simmer, then remove from heat. Add remaining 1 cup (240 mL) vodka. Let mixture come to room temperature.
6. Carefully pour mixture on top of the white layer so that just the tops of the cherries are visible. Refrigerate for 2 hours, or until firm.
7. Carefully cut out shots around the cherries with a mini heart-shaped cookie or fondant cutter and remove from pan. Refrigerate until serving.





**These shots are ev-er-y-thing—sweet, salty, creamy, and boozy. I’ve included instructions for making shots and bites. The bites look exactly like caramel candy squares! For a stronger caramel flavor, replace the butterscotch schnapps with caramel-flavored vodka.**

\* Makes 12 shots or 32–40 bites

### Ingredients

- 1/2 cup (120 mL) water
- 1 tablespoon (28 g) caramel-flavored hot chocolate
- 1/2 cup (120 mL) evaporated milk
- 1/4-ounce (7 g) packet Knox gelatin
- 1/4 cup (50 g) sugar
- Yellow food coloring
- 1 teaspoon (5 mL) coarse sea salt, plus additional for topping
- 1/2 cup (120 mL) butterscotch schnapps or caramel-flavored vodka

### Instructions

1. Add water and hot chocolate to a medium saucepan and whisk until combined. Add evaporated milk and whisk again. Sprinkle in gelatin and let it sit for 1 minute, letting the gelatin activate. Place saucepan over medium heat, whisking until gelatin dissolves.
2. Add the sugar and whisk until it dissolves. Bring to a light simmer, then remove from heat.
3. Add food coloring until the mixture becomes a caramel color (I use 2–3 drops). Add 1 teaspoon (5 mL) sea salt. Add the schnapps or vodka.
4. To make shots, pour mixture in shot glasses. Refrigerate for 2 hours, or until firm. Refrigerate until serving. Top each shot with a pinch of sea salt before serving. (The salt will melt if you put it on top of each bite too soon).
5. To make bites, pour mixture into a lightly greased 7 1/2 × 3 1/2-inch (19 × 9 cm) loaf pan. Refrigerate for 2 hours, or until firm. Using a rubber spatula or butter knife, run it along the edge of the loaf pan to loosen the gelatin. Flip the pan onto a cutting board, releasing the gelatin whole. Slice gelatin as if you were slicing bread, into 8 slices.
6. Make 4–5 vertical slices to cut squares. Refrigerate until serving. Top each bite with a pinch of the remaining sea salt before serving. (The salt will melt if you put it on top of each bite too soon).





These shots are creamy and white chocolaty but still light, with the right amount of booze to let you know they mean business. They are almost like a boozy panna cotta. I top them with a raspberry for extra flavor and color, but you could also serve them with strawberries or blackberries.

\* Makes 12 shots

### *Ingredients*

- 1/2 cup (120 mL) water
- 1 tablespoon (28 g) white hot cocoa mix
- 1/2 cup (120 mL) evaporated milk
- 1/4-ounce (7 g) packet Knox gelatin
- 1/4 cup (50 g) sugar
- 1/2 cup (120 mL) whipped cream-flavored vodka or alcohol of choice, chilled
- 12 raspberries, for topping

### *Instructions*

1. Add water and white hot chocolate to a **medium** saucepan and whisk **until** combined. Add the evaporated milk and whisk again. Sprinkle in gelatin and let it sit for 1 minute, letting the gelatin activate. Place saucepan over **medium** heat, whisking **until** gelatin dissolves.
2. Add the sugar and whisk **until** it dissolves. **Bring** to a light simmer, then remove from **heat**. Add the vodka. Pour the mixture into shot glasses. Refrigerate for 2 hours, or until firm.
3. Refrigerate until serving. Top each shot with a raspberry before serving.





Rather than using a mini shamrock-shaped cookie cutter to create shamrock shapes, I prefer the simplicity of placing heart shapes together to form a clover. These are easy to make and fun for guests to eat leaf by leaf.

\* Makes 24 hearts or 8 shamrocks

## Ingredients

2 cups (475 mL) water

2 x (3-ounce) box green Jell-O

2 x 1/4-ounce (7 g) packet Knox gelatin

2 cups (475 mL) vodka

Rainbow gummy strips

## Instructions

1. Add water and green Jell-O to a medium saucepan and whisk until powder dissolves. Sprinkle in gelatin and let it sit for 1 minute, letting the gelatin activate. Place saucepan over medium heat, whisking until gelatin dissolves. Bring to a light simmer, then remove from heat. Add the vodka.
2. Pour mixture into a lightly greased 9 × 13-inch (23 × 33 cm) pan. Refrigerate for 2 hours, or until firm.
3. Carefully cut out shots with a mini heart-shaped cookie or fondant cutter. Arrange the hearts to form clovers. Slice green gummy worms or licorice to make the stems. Refrigerate until serving.



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