

- **DIY Jelly Shot Recipe**

- Avocado oil, as needed
 - 3 oz. non-alcoholic liquid (water, juice, soda, etc.)
 - 1 packet of gelatin
 - 1 Tbsp sugar (or to taste)
 - 4 oz. alcohol of your choice
 - Garnish
- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil, set aside.
 - To a small saucepan, add the non-alcoholic liquid. Sprinkle the gelatin over the surface of the liquid in an even layer.
 - Let the mixture sit for 1 minute, away from heat.
 - Add the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
 - Remove the pan from the heat and add the alcohol of your choice to the saucepan with the gelatin mixture and gently stir until combined.
 - Divide the mixture evenly between the 14 wells of the Jelly Shot Mold.
 - Transfer the filled Jelly Shot Mold to the refrigerator and chill until mixture is firm, about 4 hours or overnight.
 - Before serving top with a garnish

- **White Russian (9 oz.)**

- Avocado oil, as needed
 - 2 oz. water
 - 1 packet unflavored gelatin
 - 2 Tbs. sugar
 - 2 oz. Kahlua
 - 2 oz half and half
 - 2 oz of vodka
 - 1 tsp. vanilla extract
 - 14 chocolate covered espresso beans or shaved chocolate, for garnish
- Place spoons each well of the Jelly Shot Mold and wipe the interior and spoon bases with a light coat of avocado oil, set aside.
 - **First Layer-Kahlua Mixture**
 - To a small saucepan, add the water. Sprinkle 1 tap of the gelatin over the surface of the water in an even layer.

- Let the mixture sit for 1 minute, away from heat.
- Add 1 Tbsp of the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
- Remove the pan from the heat and add the Kahlua to the saucepan with the gelatin mixture and gently stir until combined.
- Divide the mixture evenly between the 14 wells of the Jelly Shot Mold, filling each well half way.
- Refrigerate until the mixture is solid, about 1-2 hours.

■ **Second Layer-Vodka Mixture**

- To a small saucepan, add the half and half. Sprinkle the remaining gelatin over the surface of the half and half in an even layer.
- Let the mixture sit for 1 minute, away from heat.
- Add 1 Tbsp of the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
- Remove the pan from the heat and add the vodka and vanilla to the saucepan with the gelatin mixture and gently stir until combined.
- Divide the mixture evenly over the first layer of the chilled Kahlua mixture.
- Transfer the filled Jelly Shot Mold to the refrigerator and chill until mixture is firm, about 4 hours or overnight.
- Before serving garnish with shaved chocolate or a chocolate covered espresso bean.

● **Bellini (8.5 oz)**

- Avocado oil, as needed
 - 3 oz. Peach Nectar
 - 1 packet of gelatin
 - 1 Tbsp sugar
 - 3 oz. Prosecco, stirred until bubbles are removed
 - 2 oz. Peach Schnapps
 - Gold Flakes or Gold dust, for garnish
- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil, set aside.
 - To a small saucepan, add the peach nectar. Sprinkle the gelatin over the surface of the peach nectar in an even layer.
 - Let the mixture sit for 1 minute, away from heat.
 - Add the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.

- Remove the pan from the heat and add the Prosecco, and Peach Schnapps to the saucepan with the gelatin mixture and gently stir until combined.
- Divide the mixture evenly between the 14 wells of the Jelly Shot Mold.
- Transfer the filled Jelly Shot Mold to the refrigerator and chill until mixture is firm, about 4 hours or overnight.
- Before serving garnish with gold flakes or gold dust.

- **Margarita (9 oz)**

- Avocado oil, as needed
 - 2 oz of water
 - 1 packet unflavored gelatin
 - 2 Tbsp granulated sugar
 - 3 oz of good quality, Tequila Blanco
 - 2 oz Triple Sec
 - 1 oz. fresh lime juice
 - Lime zest and sea salt for garnish
- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil, set aside.
 - To a small saucepan, add the water. Sprinkle the gelatin over the surface of the water in an even layer.
 - Let the mixture sit for 1 minute, away from heat.

- Add the sugar to the saucepan and place over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
- Remove the pan from the heat and add the tequila, triple sec, and lime juice to the saucepan with the gelatin mixture and gently stir until combined.
- Divide the mixture evenly between the 14 wells of the Jelly Shot Mold.
- Transfer the filled Jelly Shot Mold to the refrigerator and chill until mixture is firm, about 4 hours or overnight.
- Just before serving, garnish the top of each jelly shot with sea salt and grated lime zest, to taste.
- **For other flavors of margaritas, try adding 2 oz of fruit puree instead of water.*

- **Manhattan (7 oz. + 1 cherry)**

- Avocado oil, as needed
- 14 good quality Maraschino Cherries (Luxardo or Amarena Fabbri), plus 1 oz. of the cherry juice from the container
- Avocado oil, as needed
- 1 oz of water
- 1 packet, or 2 ½ tsp of unflavored gelatin
- 1 Tbsp granulated sugar
- 3 oz. Rye
- 2 oz. Sweet Vermouth
- 8 dashes of Bitters, or to taste

- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil.
- Place 1 cherry in each well of the Jelly Shot Mold and set aside.
- To a small saucepan, add the water. Sprinkle the gelatin over the surface of the water in an even layer.
- Let the mixture sit for 1 minute, away from heat.
- Add the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
- Remove the pan from the heat and add the Rye, Sweet Vermouth, Bitters and cherry juice to the saucepan with the gelatin mixture and gently stir until combined.
- Divide the mixture evenly between the 14 wells of the Jelly Shot Mold.
- Transfer the filled Jelly Shot Mold to the refrigerator and chill until mixture is firm, about 4 hours or overnight.

- **Pina Colada (9 oz.)**

- Avocado Oil, as needed
 - 1 packet unflavored gelatin
 - 2 oz. Pineapple Juice
 - 2 Tbs. Sugar
 - 4 oz. Coconut Rum
 - 2 oz Coconut Milk
 - ¼-½ cup of Shredded Coconut, lightly toasted
- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil.
 - First Layer-Pineapple Mixture

- To a small saucepan, add the pineapple juice. Sprinkle 1 tsp of the gelatin over the surface of the pineapple juice in an even layer.
- Let the mixture sit for 1 minute, away from heat.
- Add 1 Tbsp of the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
- Remove the pan from the heat and add 2 oz of the coconut rum to the saucepan with the gelatin mixture and gently stir until combined.
- Divide the mixture evenly between the 14 wells of the Jelly Shot Mold, filling the wells half way.
- Refrigerate until the mixture is solid, about 1-2 hours.
- Second Layer-Coconut Mixture
 - In a small saucepan, add the coconut milk. Sprinkle the remaining gelatin over the surface of the coconut milk in an even layer.
 - Let the mixture sit for 1 minute, away from heat.
 - Add 1 Tbsp of the sugar to the mixture and place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
 - Remove the pan from the heat and add the remaining 2 oz. of coconut rum to the saucepan with the gelatin mixture and gently stir until combined.
 - Pour the coconut mixture over the chilled pineapple layer in the Jelly Shot Mold, divide the mixture evenly between the 14 wells. Refrigerate until the mixture is solid, about 4 hours or overnight.
 - Before serving garnish with the shredded coconut.

MOCKTAILS

Pina Colada

- **Pina Colada - Non-Alcoholic (10 oz.)**
 - Avocado Oil, as needed
 - 1 packet unflavored gelatin
 - 6 oz. Pineapple Juice
 - 1.5 oz. Water
 - 1.5 oz Cream of Coconut
 - ¼-½ cup of Shredded Coconut, lightly toasted

- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil.
- First Layer-Pineapple Mixture
 - To a small saucepan, add the pineapple juice. Sprinkle 1 tsp of the gelatin over the surface of the pineapple juice in an even layer.
 - Let the mixture sit for 1 minute, away from heat.
 - Place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
 - Divide the mixture evenly between the 14 wells of the Jelly Shot Mold.
 - Refrigerate until the mixture is solid, about 1-2 hours.
- Second Layer-Coconut Mixture
 - In a small saucepan, add the water and the cream of coconut and stir to combine. Sprinkle the remaining gelatin over the surface of the mixture in an even layer.
 - Let the mixture sit for 1 minute, away from heat.
 - Place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
 - Pour the coconut mixture over the chilled pineapple layer in the Jelly Shot Mold, divide the mixture evenly between the 14 wells. Refrigerate until the mixture is solid, about 4 hours or overnight.
 - Before serving garnish with the shredded coconut.

Roy Rogers

- **Roy Rogers - Non-Alcoholic (9 oz.)**
 - Avocado Oil, as needed
 - 1 packet unflavored gelatin
 - 7 oz. Cola
 - 1 oz. Grenadine
 - 1 oz. Maraschino Cherry Juice
 - 14 Maraschino Cherries or popping candy for garnish
- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil.
- If garnishing with cherries, place one cherry in each well of the Jelly Shot Mold.
- To a small saucepan, add the cola. Sprinkle the packet of gelatin over the surface of the cola in an even layer.
- Let the mixture sit for 1 minute, away from heat.

- Place the saucepan over low heat. With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
- Add the grenadine and cherry juice
- Divide the mixture evenly between the 14 wells of the Jelly Shot Mold.
- Refrigerate until the mixture is solid, about 4 hours or overnight.
- If garnishing with popping candy, sprinkly popping candy over the jelly shots just before serving.

Hot Chocolate

- **Hot Cocoa - Non-Alcoholic (9 oz.)**

- Avocado Oil, as needed
 - 1 packet unflavored gelatin
 - 9 oz. Milk (or dairy-free alternative)
 - 3 Tbsp Cocoa Powder
 - 4-5 Tbsp Sugar depending on taste
 - Miniature marshmallows
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- Place spoons in the wells of a Jelly Shot Mold and wipe the interior wells and spoon bases with a light coat of avocado oil.
 - To a small saucepan, add the milk. Sprinkle the packet of gelatin over the surface of the milk in an even layer.
 - Let the mixture sit for 1 minute, away from heat.
 - Place the saucepan over low heat and add the sugar and cocoa powder.
 - With a whisk stir gently, but constantly, until the gelatin mixture is dissolved and the mixture is heated, about 1-3 minutes.
 - Divide the mixture evenly between the 14 wells of the Jelly Shot Mold and top with mini marshmallows.
 - Refrigerate until the mixture is solid, about 4 hours or overnight.

