

Blueberry Martini Jello Shots – NYC

August 27, 2008 | 47 Comments



Blueberry Martini Jello Shots

My friend Chris invited me to a barbecue last weekend, and wanting to be a good BBQ guest like Deb at [Smitten Kitchen](#), I offered to bake a pie. It turns out, though, no one who was attending the BBQ was very excited at the prospect of pie. Who would've thunk it?! Geez, how can anyone not like pie? Pies are delicious; it's jammy fruit in a buttery flaky crust! So then I thought of making a watermelon tomato salad with olives, but after showing Chris the recipe, her response was, "Uh, that's weird." Back to the drawing board, I searched the Internet, but nothing seemed really interesting. A few days later I was still lost, but after a few glasses of sangria with friends, it finally dawned on me, 'My friends are lushes, why not make jello shots?'

I didn't want to make regular jello shots though, I mean my college days are far behind me. So I googled "gourmet jello shots" and I came up with a Los Angeles Times adapted recipe for Blueberry Martini Jelly Shots from [Bar Nineteen 12](#) in Beverly Hills. It was exactly what I needed, jello for adults, or as I like to call them, '*jello for the grown and sexy.*' I emailed Chris with my idea and she responded with one word, "Nice!"



I made a few modifications to the recipe to make my life easier. The recipe calls for sheets of gelatin. I opted to use gelatin powder instead since it can be found in regular supermarkets (I used [Knox Gelatine](#)). As for setting the jello, the recipe has you use half-ounce silicone molds — since these shots are meant to be picked up with your fingers and eaten — but I didn't want to go out and buy molds, so I ended up using an ice tray. It worked nicely except for the fact that each cube was bigger than a half-ounce, so I ended up with about twenty shots instead of thirty-five. I would double this recipe if you are going to take the ice cube route. In addition, I would avoid using ice trays with really large ice cube molds. If that's the only type of tray you have, don't fill it all the way to the top. You don't want to bite into a giant cube of hard gelatin. It's not as tasty. I also added more blueberries per shot because I thought it looked cheesy to have only one lone blueberry in each cube.

The jello shots were a hit at the BBQ, especially amongst the girls. The shots were cold, refreshing, and made for some summer fun. One of the girls thought they were a bit strong, but she doesn't drink much, so if you are making these for the non-drinking crowd, I would mix in some water and perhaps some more simple syrup so they're weaker. Also, the texture of these shots are harder than normal jello shots; a cross between jello and gummy bears. One of the guys wasn't too crazy about the texture, but then again I notice a lot of men aren't into candies of the gummy sort, so if harder jello freaks you out, you can add less gelatin or serve them after leaving them out for a while.

I can't wait to experiment with these jello shots. The possibilities seem endless. I'm thinking mojito shots, lychee saketini shots, sangria shots.... So next time you're a BBQ guest, and no one likes pie, make these jello shots. Vodka + Gelatin = SCORE!

Blueberry Martini Jello Shots

(Adapted from an adapted recipe by the [LA Times](#) for Blueberry martini jelly shots at **Bar Nineteen 12**)

Total time: 25 minutes, plus overnight chilling

Servings: About 20 Shots (more if you use 1/2 ounce molds instead of an ice tray)

10 1/2 ounces Stolli Blueberry vodka
2 ounces simple syrup* (add more if blueberries are sour)
3 1/2 (1/4 ounce) packets of gelatin powder

About 60 fresh blueberries (more if the blueberries are small)

1. Off heat, combine the vodka and simple syrup in a small saucepan. Add gelatin powder to the vodka mixture.
2. Heat the saucepan over low heat, stirring, until the gelatin is dissolved and incorporated into the vodka mixture, about 5 minutes. Remove the pan from the heat.
3. Place a few blueberries in the bottom of each individual ice cube mold, and carefully pour the vodka mixture into each. Refrigerate the ice cube tray until set, preferably overnight. These cocktails will keep, refrigerated, for as long as 2 days.

**To make simple syrup, combine equal parts sugar and water in a saucepan, and stir over medium heat until the sugar is dissolved.*

Margarita Jell-O Shooters ~ A fun farewell to summer and a festive edition to your Sunday football tailgate party or gatherings. For another Jello shooter variation like this one, check out my [Lemon Drop Jello Shooters](#) cut into the shape of lemon wedges and my [Rocky Candy Shooters](#) shaped just like the rock candy you loved as a kid.



Strawberry Margarita Jello Shooters

As many of you know, my [Lemon Drop Jell-O Shooters](#) are my issued dish from my girlfriend who holds the annual tailgate kickoff amongst our friends. This year with Matt being in the hospital, I sent them forward to the gathering in our absence.

Now that we can finally make the next one in two weeks, she has again requested Jell-O shooters. But who wants to repeat a dish back-to-back, that's like wearing the same dress to two functions that have the essentially the same invitees.

That being the case, I opted to try what you see here. Somewhere there is someone screaming at my blasphemous mash-up of a cocktail with Jell-o. And my response . . . stop being so uptight. Food is fun and I love messing around with it.

Besides how cute and fun are these?

A few notes:

- I will be posting the how-to picture over the weekend. Sorry, I have to process them still.

- Use the real Jell-o mix and not a store brand, as the store brands tend not to set up as firmly.
- Choose the freshest strawberries you can find.
- You can use a strawberry huller or an apple corer along with a melon baller to empty out the strawberry. I used the latter method because it allowed me to dig a deeper well.
- These are best made the night before and served the next day.
- Fill your strawberries as high as possible, as the Jell-O will sink a bit in the middle.

Strawberry Margarita Jell-O Shooters

Yields 24-30 Strawberry Margarite Jello Shooters



Strawberry Prep:

1. Cut the bottoms of the strawberry flat to get them to stand upright. When you do so, make sure that you do not cut off so much that there is a hole at the bottom.
2. Use a huller or apple corer to empty out the strawberry.
3. Once the strawberries have been emptied, use a towel to pat the outside of the strawberries dry.
4. Check each strawberry and make sure there is not a hole in the bottom before you start filling.

Ingredients:

Margarita Mix:

- 1 box Strawberry Jell-O
- 8 ounces tequila, preferably reposado or *blanco*
- 6 ounce Cointreau
- Salt for garnish

Instructions:

1. Boil one cup of hot water in a saucepan, then add in Jell-o powder and whisk until powder is completely dissolved, about 2 minutes. Set aside. Measure out 1/4 cup of cold water and set aside.
2. Combine tequila and Cointreau, in cocktail shaker filled with ice. Add liquor mixture to cold water and stir to combine. Then add cold liquor mixture to hot Jell-o mixture and stir to combine.
3. Pour final Jell-o mix into strawberries and chill overnight. Dip your finger in water or use a moistened brush to wet the edge of the strawberries, dip and rotate the strawberries in salt to rim. Garnish with cut lime triangles to finish.

The Bramble



A row of Bramble Jelly Shots, a la Toby Cecchini, beckons . . .

I have been dying to have a go at the [Bramble Jelly Shot recipe](#) since it first appeared on the NYT blogs in March of this year! A Bramble cocktail is quite divine - a lemon sour base, gin, and a float of blackberry liqueur. The Bramble's translation to gelatin was conducted by noted cocktail expert/bartender/author Toby Cecchini, who also wrote the NYT piece.

Take a minute to read the [article](#) if you can - its a tremendously fun read, not only because JSTK is mentioned in the article - Toby's trials and tribulations in Jelly Shot Land are very entertaining!

Well, Bramble Jelly Shot was certainly worth the wait. It's a wonderful recipe, tasty and gorgeous, with a handsome, well thought out garnish! I tested the Bramble recipe first with gin, as indicated Toby's instructions, but made a vodka version as well, per the preference of one of the tasting groups. The gin version was a bit more complex, but the vodka was extremely tasty too - both were gobbled up in short order! Nice work, Toby - you are welcome at the Test Kitchen anytime!!!

Hope you enjoy! The recipe for Bramble Jelly Shots follows, and is also on [the NYT article link](#).

XO, Michelle

BRAMBLE JELLY SHOTS (with apologies to Dick Bradsell)

Recipe by Toby Cecchini and reprinted from the NYT Magazine Blogs

For the float:

6 ounces crème de mûre (blackberry liqueur)

7 grams (1 packet) Knox unflavored gelatin

1 package (3 ounces) grape-flavored Jell-O gelatin

1 cup hot water

In a small mixing bowl, sprinkle the Knox and the Jell-O into the hot water and stir until completely dissolved, 5 to 7 minutes. Let sit for 5 minutes, then stir in the crème de mûre. In a small, nonreactive baking dish or loaf pan, pour a few drops of cooking oil (grapeseed works well) and wipe out with a paper towel, coating the entire vessel with the barest layer. Pour blackberry float mixture in and set to chill in refrigerator for at least 2 hours and up to overnight, making certain it is level.

For the gin sour:

1 cup gin (lemon infused) (Note: vodka may be substituted!)

2/3 cup fresh lemon juice

1/2 cup sugar

28 grams (4 packets) Knox unflavored gelatin

1 cup hot water.

Juice enough lemons to give you 2/3 cup juice, keeping the hulls as you squeeze. Roughly chop the squeezed hulls and put them in a coverable container along with the gin and the lemon juice. Leave at room temperature for at least 2 hours. It's a good idea to do this before starting the float, so that by the time that has firmed up, your infusion is ready to go. When the float layer is firm, bloom the gelatin in the hot water by sprinkling it slowly while stirring, and continuing stirring until fully dissolved. Add the sugar and stir until that is also fully dissolved. Strain the gin mixture off from the lemon hulls through a fine sieve or chinoise and add it into the gelatin mixture, stirring well. Over a spoon, so as not to gouge a divot in the float layer, pour the lemon sour mix onto the float layer and return to refrigerator, again checking for levelness. Chill overnight. When ready to serve, cut into squares, or use a cookie cutter for shapes, and pull up carefully, using a cake spatula to get under the float layer. Garnish with a blackberry and/or a thin wedge of candied lemon. Or simply slurp.

Unfettered F-U-N . . . Rainbow Jelly Shooter!



Rainbow Jelly Shooter

It's been a **whirlwind** at the test kitchen. The book is progressing (*crossing fingers that it is going to press in early December!*), we have been working on a little something (*three little somethings, actually*) for Saveur.com, and about a million more actions items cropping up here and there, many of which have not received appropriate attention and are currently housed in a bin marked "anxiety provoking". One of the highlights of our week was a lovely chat with Erin over at Tablespoon.com, who mentioned that they were hosting a Double Rainbow Week, which sounded like such fun! (*And it IS - featured items include double rainbow . . . donuts! Cookie pops! bring it on Tablespoon.com!*)

So, when the weekend rolled around, rather than trolling cocktail books for jelly shot inspiration, we decided it was high time for a bit of unfettered f-u-n . . . **FUN**.

That's what jelly shots are all about, anyway, isn't it? Back to our roots so to speak . . . as such, we are happy to present our nod to sunny days, good times and the old school Jell-o shot, Rainbow Jelly Shooter.

I love the "rainbow" gelatin technique - borrowed from the popular recipe for kids' finger gelatin. Only three colors of gelatin are used: red, yellow and blue - the light bends the layers into a rainbow. Also, while any three colors of gelatin could be used, but be mindful about the color wheel when determining layer placement, as green next

to red or purple will result in a less than vibrant shade of brown. A cylinder shaped silicon mold from Kerekes was used to set the jelly shots, [see here for details](#).

Cheers,

Michelle

Rainbow Jelly Shooter

Suggested pan: 9" x 13" cake pan, or molds

Yield: about 45 jelly shots

Garnish: Maraschino cherries, if desired

If flexible silicon molds are used, prepare the molds with a quick spray or wipe of vegetable oil, then wipe the molds clean with a clean paper towel. This will leave a slight residue to assist in unmolding, but will not affect the taste or appearance of your jelly shots.

Red Layer

- 1 cup water
- 2 envelopes Knox gelatin
- 1 box 3 oz box cherry or strawberry gelatin dessert
- 1 cup flavored vodka (we recommend Hangar One, Buddha's Hand citrus infused vodka, but your favorite will work just fine!)

Pour water in small saucepan, sprinkle with Knox gelatin. Allow to soak for a minute or two. Heat over low heat, stirring constantly, until gelatin is dissolved, approximately 5 minutes. Remove from heat. Add the gelatin dessert mix, stir until dissolved. Stir in the vodka. Pour into pan and refrigerate until fully set, about an hour.

Yellow Layer

- 1 cup water
- 2 envelopes Knox gelatin
- 1 box 3 oz box lemon gelatin dessert
- 1 cup flavored vodka (we recommend Hangar One, Buddha's Hand citrus infused vodka, but your favorite will work just fine!)

Pour water in small saucepan, sprinkle with Knox gelatin. Allow to soak for a minute or two. Heat over low heat, stirring constantly, until gelatin is dissolved, approximately 5 minutes. Remove from heat. Add the gelatin dessert mix, stir until dissolved. Stir in the vodka. Allow mixture to cool to room temperature, then pour over the set red layer and refrigerate until fully set, about an hour.

(Note, if you are garnishing with maraschino cherries, add them immediately after the yellow layer is poured in. Cut the very bottoms off the cherries so they will stand upright.)

Blue Layer

- 1 cup water
- 2 envelopes Knox gelatin
- 1 box 3 oz box Berry Blue gelatin dessert
- 1 cup flavored vodka (we recommend Hangar One, Buddha's Hand citrus infused vodka, but your favorite will work just fine!)

Pour water in small saucepan, sprinkle with Knox gelatin. Allow to soak for a minute or two. Heat over low heat, stirring constantly, until gelatin is dissolved, approximately 5 minutes. Remove from heat. Add the gelatin dessert mix, stir until dissolved. Stir in the vodka. Allow mixture to cool to room temperature, then pour over the set red and yellow layers and refrigerate until fully set, several hours or overnight. *(Its ideal to let this chill overnight so the layers can fully bond.)*

To serve, cut into desired shapes or unmold.

How to Make Edible Cocktails



Or Jell-O shots. Whichever way you call it, Edible Cocktails are quirky. From seeing them wiggle on the platter, tilting your head back and throwing one down, to licking the stickiness from your fingers, you will agree that these gel cocktails will bring smiles to your guests' faces. But don't let these childhood-like treats fool you, they have a bite and will sneak up on you if you have a few too many.



I first saw these on Brilynn's site [Jumbo Empanadas](#) and knew that these would be what I would bring to Himself's office party the other night. It would be a warm evening by the pool and some silly food would be fun. After doing some gelatin research I discovered that you could pretty much take any cocktail and turn it into an Edible Cocktail by adding one packet (7 grams) Knox Gelatine to every 8 ounces (240 ml) of fluid. Himself and I experimented a bit and found this to be a good ratio.



Edible Cocktails: Sangria

(adapted from Brilynn's [Sangria Bites](#))

1 3/4 cups Real Sangria- my favorite Sangria!

1 1/2 cups Limeade

3/4 cup Cointreau

4 packets Knox Gelatine – one whole box

zest of one lime for garnish

Mix the first 3 ingredients in a small sauce pan. Add Knox and let sit 3 minutes until gel softens. Turn on heat to medium and heat for a few minutes until gel is completely dissolved, no need to boil or get very hot. Pour into a 9 inch square pan that has been lined with plastic wrap. Chill covered overnight. To unmold, turn cocktail over

onto a cutting board, remove plastic wrap and cut into 36 equal sized pieces. Top each piece with a small bit of lime zest. Place on pretty tray and serve immediately. Makes 36 pieces.

Tips on Making Edible Cocktails

- 1.** Before adding the Gelatine, taste the cocktail first and adjust flavor if needed.
- 2.** Keep chilled at all times! These will dissolve into puddles if not kept cold. Mine got soft on the car ride over to the party, which a quick trip to the freezer fixed them up just fine, but oh the puddle they made in my lap on the warm car ride home!
- 3.** Remember the ratio to turn your favorite cocktail into an Edible Cocktail- one packet (7 grams) Knox Gelatine to every 8 ounces (240 ml) of fluid. More Gelatine will make the cocktails even more firm if necessary.

Be creative and have fun! To see other Edible Cocktails click [here](#). It gets a wee bit scientific with % ratios of gel to alcohol so you may have to experiment a bit. Alcohol. Experimenting. Alcohol. Experimenting. Yup this is a family friendly site.

Fancy Watermelon Lime Jello Shots

I made [these for our New Years Eve Party](#) (with left over oranges and cherry jello we had in the pantry) and they were a huge hit. Who doesn't love jello shots? Brings me right back to college. Unfortunately dixie cups don't exactly look elegant alongside fancy cheese plates and party napkins. Not to mention the pink or blue stain on your finger all night from extracting.

Here is your solution! I am bringing them to a housewarming party tonight. Aren't they gorgeous? The color combinations are endless.



****10 limes, *one box watermelon (or any kind of red color) jello * 1 cup vodka *1 cup boiling water
- 10 limes makes 40 jello shots -***

1. Prepare limes by cutting them in halves and hollowing out the peel. This may sound easier than it is. The trick is to take a paring knife and score around the insides carefully to loosen the citrus. Then spoon it out saving the fruit. (If you have a juicer for every 1 cup of lime juice add 6 cups of water and half a cup of sugar and 3 teaspoons of honey for an awesome limeade).



2. Boil one cup of water and add it to jello mix in a large bowl, stirring until it dissolves.
3. Slowly add one cup of vodka and stir.



4. Pour mixture into a cup with a spout (for an even pour). I use a measuring cup. Line up limes on a cookie sheet so they are secure and upright. Pour in jello mixture. Refrigerated over night.



5. Carefully (gingerly) quarter the halves with a sharp knife.



Margarita Jello

16 [comments](#)

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Margarita? Yes, please! In jello form? What a great idea! These cute and boozy little dessert treats took less than 10 minutes to prepare, and tasted just like margaritas. I now realize this is basically just a slightly more sophisticated version of jello shots, or a variation on them, but either way, this is a super fun and festive treat that could be great in so many scenarios. Whether you are throwing an informal happy hour get-together, a Mexican fiesta, or a girls' night, they are sure to be a hit. (And yes, I realize these are not margarita glasses, but my mini-martini glasses were the perfect size for these particular treats and allowed easy access with a spoon.) Cheers!

Margarita Jello

[Printer-Friendly Version](#)

Ingredients:

1 tbsp. unflavored powdered gelatin
¾ cup water, divided
1 cup sugar
½ cup freshly squeezed lime juice
¼ cup tequila
¼ cup orange-flavored liqueur (*I used triple sec*)

Directions:

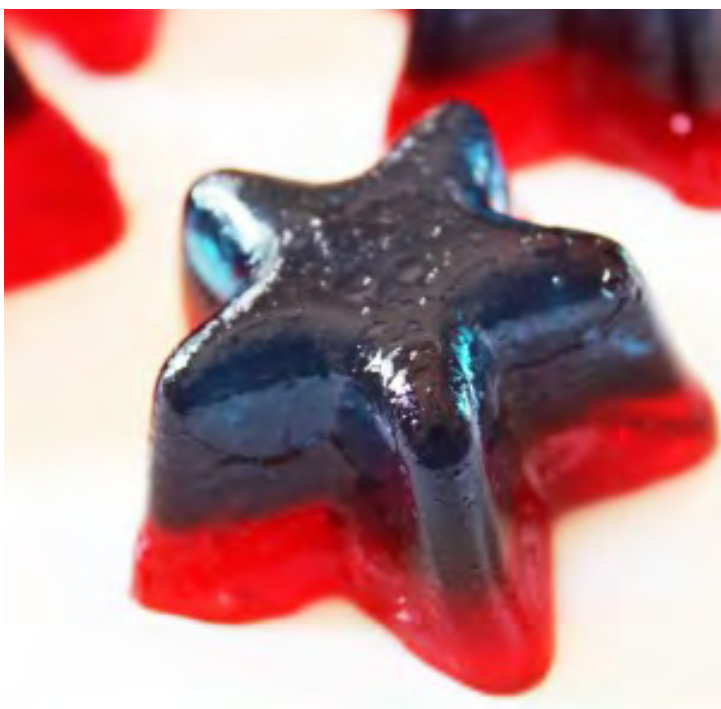
In a small saucepan, sprinkle the gelatin over ¼ cup of the water. Allow to soften for 5 minutes. Add the rest of the water and the sugar to the pan and heat, stirring, over medium-high heat until the sugar and gelatin are dissolved. Remove from the heat and let cool. Stir in the lime juice, tequila and orange liqueur. Taste and

adjust ingredients accordingly. Pour into small serving glasses and refrigerate for several hours until set. Serve cold.

Source: [Use Real Butter](#)

Star Spangled Jello Shooters... Cheers to America!

Written on June 27, 2010 by [Kate](#)
8 Comments - [Leave a comment!](#)



Jello is one of those all American desserts that has been around forever. Don't we all have fond Jello salad memories? The origin of Jello dates back to 1845 when Peter Cooper patented a product set with gelatine. In 1897 Pearle Wait expanded on the idea, with the hope of marketing it. His wife named the product, Jello. Short on capital, Wait sold the product's formula to Frank Woodward, who is the man credited with creating the Jello empire.

What a better way to celebrate the birth of our country with Jello... Jello shooters to be exact. I'd like to think that the three original Jello guys would approve of my patriotic Jello shooter. Heck, they'd probably even hang out with me and put back a few.

Bring these to your Fourth of July celebration, and I can almost guarantee you that these will be a hit with the grown-ups at the party. Just as I did for the gummy bears soaked in vodka post, I feel the responsibility to put out a second public service announcement.

Kids love Jello. What's not to love, it's colorful, jiggly, and it's a refreshing treat for a hot, summer day. So here's the bottom line...



- Patriotic jello stars infused with vodka are **not** for kids.
- Patriotic vodka stars should be out of reach of children. This means do not leave patriotic vodka stars on the buffet table at your 4th of July block party, then go drink wine with your girlfriends, all the while trying to avoid getting pummeled with water balloons.
- In order to ensure that you are not serving any under-age jello shootin' friends, put the jello shooters on a platter, plop yourself in your beach chair with the platter on your lap, and let the jello shooter lovers come to you. Card anyone who looks under the age of 30. In fact, card all women, regardless of age. It's quite sad when you get to an age where no one bothers to card you any more. (I speak from experience!) Trust me, they will love you for it.
- Do **not** drive after indulging in patriotic star jello shooters. I have no idea what the legal limit of patriotic vodka stars is, so just designate a non-jello shooter lovin' driver.
- Be careful mixing patriotic vodka stars with wine, beer, and other spirits. Too much mixin' and you might be seeing another kind of stars later that evening.

How to make Patriotic Jello Shooters:



- Purchase a star mold. I found a two pack for a dollar at Walmart.
- If you don't have time to pick up a star mold, an ice tray will work, or make Jello in a pyrex pan, and follow directions below. Then, cut out stars with a cookie cutter once Jello has set.
- Make Jello recipe below and fill ice mold stars halfway with blue Jello.
- Put in the fridge to set. This won't take long at all.
- Once set, make a second batch of the Jello recipe below. This time with the raspberry Jello packet. Fill star molds to the top with the red liquid gelatin and refrigerate.
- In order to get these stars out without any fatalities, run a sharp knife around the star where the Jello meets the edge of the mold.
- Turn mold over and hit with force the bottom of the mold. Stars should pop out. If not, loosen them up again with the knife.

Jello Star Shooter Recipe

3/4 cup boiling water

1 envelope Knox Gelatine, 1 ounce

6 tbsp. blue jello*

1/2 cup raspberry vodka*

Boil water and stir in knox gelatine, jello powder, and vodka. Stir until gelatine powder dissolves. It sets pretty quick. Pour into star mold.

*I used homemade infused raspberry vodka. You can infuse your own, buy raspberry vodka, or substitute regular vodka.

*Use red raspberry jello for the second batch

Cheers to America! We are blessed to live her

Lemon Drop Jello Shots

These Lemon Drop Jello Shots were a huge success at our football tailgate this weekend. Everyone was so surprised at the presentation and how great they tasted. So, as promised here's the info for how to make these fun little treats.

Lemon Drop Jello Shots

- 8 large lemons
- 2 packages lemon Jello (3 oz each)
- 1 cup boiling water
- 1 cup citrus vodka
- 1/2 cup lemon juice
- 1/2 cup ice cold water

Cut the lemons in half lengthwise. Squeeze the lemon juice out into a separate container and set aside. Use a spoon to scoop out all of the insides and pulp. You can use a paring knife to help separate the inside, but be sure not to cut through the lemon peel. Once you have them all completely juiced and cleaned out, place each of the halves into a muffin tin, with the open sides up.

Prepare the Jello mixture by mixing 1 cup of boiling water with two packages of lemon Jello. Stir until the Jello has completely dissolved. Then, add the 1 cup citrus vodka, 1/2 cup of strained lemon juice that you got from the lemons, and 1/2 cup ice water. Stir until cooled.

Pour the Jello mixture into each lemon half so that they are completely full. Carefully move the muffin tin to the fridge and chill for at least 4 hours, until hardened.

Once the Jello is firm, and you're ready to serve, cut each half into three slices. Turn the lemon halves over on a cutting board and then make each slice in one fluid motion using a very sharp, warm, non-serrated knife. Share with friends and enjoy!!

This recipe can also be modified to use with any other citrus fruit like oranges or limes.