



Hurricane Jelly Shots

 **Gluten Free**  **Dairy Free**

READY IN



3 min.

SERVINGS



54

CALORIES



49 kcal

BEVERAGE

DRINK

Ingredients

- 1.5 ounce gelatin powder unflavored
- 2 tablespoons granulated sugar
- 1 cup juice of lime freshly squeezed (from 15 medium limes)
- 13 ounce maraschino cherries stemmed drained finely chopped (1 cup)
- 1 cup orange juice freshly squeezed (from 5 medium oranges)
- 2 cups passion fruit juice
- 10 drops food coloring red
- 1 cup rum dark black such as cruzan strap or myers's

- 1.5 cups rum white
- 1 cup water

Equipment

- frying pan
- sauce pan
- knife
- whisk
- spatula
- cutting board
- serrated knife

Directions

- Pour the dark rum and water into a medium saucepan and sprinkle the gelatin evenly over the surface.
- Let stand undisturbed until the gelatin softens, about 3 minutes.
- Add the sugar and whisk to combine.
- Place the pan over low heat and whisk constantly, scraping down the sides of the pan with a rubber spatula as needed, until the gelatin and sugar dissolve and the mixture no longer feels grainy when rubbed between your fingers, about 3 minutes. (Do not let the mixture simmer, or the gelatin will not set properly.)
- Pour the white rum into a large saucepan and sprinkle the gelatin evenly over the surface.
- Let stand undisturbed until the gelatin softens, about 3 minutes.
- Add the remaining ingredients and whisk to combine.
- Place the pan over low heat and whisk constantly, scraping down the sides with a rubber spatula as needed, until the gelatin and sugar dissolve and the mixture no longer feels grainy when rubbed between your fingers, about 5 to 7 minutes. (Do not let the mixture simmer or the gelatin won't set properly.)
- Remove from the heat.
- Remove the dish with the dark rum layer from the refrigerator.

- Pour the white rum mixture over the dark rum layer. Return the pan to the refrigerator uncovered until the white rum layer is set, at least 2 hours. When ready to serve, run a knife between the jelly block and the edges of the pan. Being careful not to get any water inside, dip the pan into a sink full of hot tap water, submerging it about halfway up the sides for about 10 seconds.
- Remove the pan from the water and tilt it: The jelly block should slide away from the edges. If it doesn't, return the pan to the hot water for another 5 seconds. Invert the jelly block onto a cutting board. Using a long slicing or serrated knife, press straight down through the jelly block (do not drag the knife through) and cut it into 54 (1-1/2-by-1-inch) pieces.
- Serve immediately.

Nutrition Facts



■ **PROTEIN 12.39%**
■ **FAT 1.2%**
■ **CARBS 86.41%**

Properties

Glycemic Index: 2.82, Glycemic Load: 0.55, Inflammation Score: -1, Nutrition Score: 0.88217390490615%

Flavonoids

Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg Hesperetin: 0.95mg, Hesperetin: 0.95mg, Hesperetin: 0.95mg, Hesperetin: 0.95mg Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 49.13kcal (2.46%), Fat: 0.03g (0.05%), Saturated Fat: 0g (0.03%), Carbohydrates: 5.41g (1.8%), Net Carbohydrates: 5.14g (1.87%), Sugar: 4.78g (5.31%), Cholesterol: 0mg (0%), Sodium: 2.84mg (0.12%), Alcohol: 3.71g (100%), Alcohol %: 11.26% (100%), Protein: 0.78g (1.55%), Vitamin C: 6.37mg (7.72%), Copper: 0.04mg (1.9%), Vitamin A: 80.09IU (1.6%), Potassium: 41.65mg (1.19%), Fiber: 0.26g (1.06%)