



## JELL-O "Mousse-tini"

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

READY IN



**130 min.**

SERVINGS



**10**

CALORIES



**116 kcal**

SIDE DISH

### Ingredients

- 1 Tbsp juice of lime
- 6 oz jell-o strawberry flavor gelatin or any flavor
- 0.5 cup vodka cold
- 2.5 cups water boiling
- 8 oz cool whip whipped topping thawed

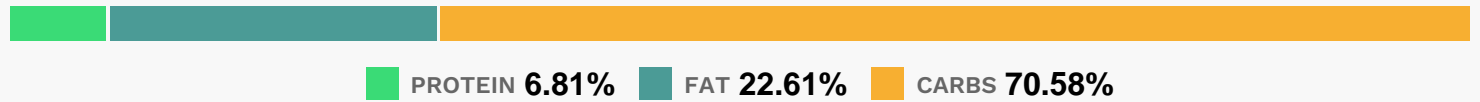
### Equipment

- bowl
- whisk

## Directions

- Spread 1 pkg. of gelatin mix onto large plate. Moisten rims of 8 (6-oz.) dessert glasses; dip in gelatin until rims are evenly coated. Set aside.
- Pour unused gelatin into medium bowl.
- Add remaining package of gelatin. Gradually add boiling water, stirring at least 2 min. with whisk until gelatin is completely dissolved. Stir in remaining ingredients until well blended.
- Pour into prepared glasses.
- Refrigerate 2 hours or until firm.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.78478260710835%

## Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.13mg, Hesperetin: 0.13mg, Hesperetin: 0.13mg, Hesperetin: 0.13mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 115.98kcal (5.8%), Fat: 2.97g (4.57%), Saturated Fat: 2.56g (16.02%), Carbohydrates: 20.87g (6.96%), Net Carbohydrates: 20.87g (7.59%), Sugar: 20.01g (22.24%), Cholesterol: 0.45mg (0.15%), Sodium: 99.17mg (4.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.01g (4.03%), Phosphorus: 40.98mg (4.1%), Selenium: 1.69µg (2.41%), Calcium: 18.95mg (1.9%), Copper: 0.03mg (1.71%), Vitamin B2: 0.03mg (1.62%)