



Rangpur Lime Shooters

 Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



6

CALORIES



168 kcal

BEVERAGE

DRINK

Ingredients

- 2 envelopes gelatin powder unflavored
- 6 servings ice cubes
- 1 cup rangpur lime juice fresh
- 0.8 cup sugar
- 0.5 cup silver tequila white ()

Equipment

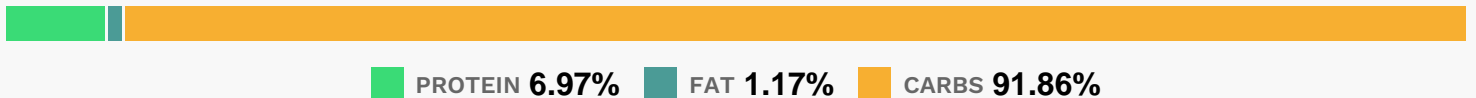
- bowl
- frying pan

- sauce pan
- plastic wrap
- loaf pan
- cutting board

Directions

- In a small saucepan, sprinkle gelatin over 1/2 cup water.
- Let stand until softened, about 5 minutes.
- Add citrus juice and sugar; cook, stirring, over medium-high heat until steaming, 3 to 5 minutes. Nest pan in a bowl of ice water and stir until cool, then stir in tequila.
- Line a 4 1/2- by 8 1/2-in. loaf pan with plastic wrap, letting wrap hang over ends.
- Pour citrus mixture into pan, cover with another piece of plastic (not touching mixture), and chill until firm, at least 2 hours and as long as 1 week.
- Uncover pan. Holding ends of plastic wrap, lift gelled mixture on wrap onto a cutting board.
- Cut into 18 squares.
- Transfer to a plate. If you like, sprinkle with a little salt and garnish with lime wedges.

Nutrition Facts



Properties

Glycemic Index:14.18, Glycemic Load:17.45, Inflammation Score:-2, Nutrition Score:1.5230434834957%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 7.04mg, Hesperetin: 7.04mg, Hesperetin: 7.04mg, Hesperetin: 7.04mg Naringenin: 0.56mg, Naringenin: 0.56mg, Naringenin: 0.56mg, Naringenin: 0.56mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 167.97kcal (8.4%), Fat: 0.16g (0.25%), Saturated Fat: 0.01g (0.07%), Carbohydrates: 29.06g (9.69%), Net Carbohydrates: 28.98g (10.54%), Sugar: 29.03g (32.25%), Cholesterol: 0mg (0%), Sodium: 8.23mg (0.36%), Alcohol: 6.68g (100%), Alcohol %: 5.86% (100%), Protein: 2.2g (4.41%), Vitamin C: 12.1mg (14.67%), Copper: 0.08mg (3.78%), Potassium: 74.55mg (2.13%), Vitamin A: 104.15IU (2.08%), Vitamin B1: 0.03mg (1.68%), Selenium: 1.11µg

(1.59%), Vitamin B2: 0.02mg (1.13%), Manganese: 0.02mg (1.11%), Magnesium: 4.37mg (1.09%), Calcium: 10.62mg (1.06%)