



## Sazerac Jelly Shots

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



**150 min.**

SERVINGS



**54**

CALORIES



**66 kcal**

BEVERAGE

DRINK

### Ingredients

- 0.5 teaspoon angostura bitters
- 1 teaspoon angostura bitters
- 0.3 ounce gelatin powder unflavored
- 2 cups granulated sugar
- 2 medium lemon zest finely grated
- 10 drops food coloring red
- 3 cups irish whiskey
- 0.3 cup sugar white

- 3 cups water

## Equipment

- bowl
- frying pan
- sauce pan
- knife
- whisk
- sieve
- baking pan
- spatula
- cutting board
- serrated knife

## Directions

- For the jelly: Set a fine-mesh strainer over a large bowl; set aside.
- Pour the water into a large saucepan and sprinkle the gelatin evenly over the surface.
- Let stand undisturbed until the gelatin softens, about 5 minutes.
- Add the granulated sugar and zest 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 10 minutes. (Do not let the mixture simmer, or the gelatin will not set properly.)
- Pour the mixture through the strainer and discard the contents of the strainer.
- Add the rye and food coloring to the strained mixture and whisk to combine.
- Pour into a 9-by-9-inch metal baking pan and refrigerate uncovered until set, at least 2 hours. For the topping, and to serve: When ready to serve, combine both of the bitters and the absinthe in a small bowl; set aside.
- Place the sanding sugar and lemon zest in a second small bowl. Using your fingers, toss to combine and coat the zest with the sugar; set aside. 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.
- Brush the tops of the jelly shots with all of the bitters mixture and sprinkle evenly with all of the lemon sugar.
- Serve immediately.

## Nutrition Facts

 PROTEIN 1.35%  FAT 0.72%  CARBS 97.93%

## Properties

Glycemic Index:2.87, Glycemic Load:5.82, Inflammation Score:-1, Nutrition Score:0.071739129803103%

## Nutrients (% of daily need)

Calories: 66.07kcal (3.3%), Fat: 0.03g (0.04%), Saturated Fat: 0g (0%), Carbohydrates: 8.41g (2.8%), Net Carbohydrates: 8.39g (3.05%), Sugar: 8.36g (9.29%), Cholesterol: 0mg (0%), Sodium: 1.01mg (0.04%), Alcohol: 4.78g (100%), Alcohol %: 17.27% (100%), Protein: 0.12g (0.23%)