

Patriotic Knox Shots

Prep Time: 15 min | Cook Time: 15 min | Total Time: 4.5 hr | Servings: 60 - 1oz shots

Ingredients

1- 3oz box berry blue Jello	1/2 cup malibu rum + 1/2 cup cold water
1 cup boiling water	1 cup boiling water
1/2 cup clear rum + 1/2 cup cold water	1 - 3oz box raspberry Jello
1- 14oz can sweetened condensed milk	1 cup boiling water
2 - .25oz packs Knox clear gelatin	1/2 cup clear rum + 1/2 cup cold water

Directions

First clear out room in your refrigerator for a large baking sheet. On the counter, line shot glasses on sheet.

Blue Layer: In a large glass measuring cup, boil water in the microwave. Add Jello. Stir until dissolved. Add cold water and rum, stir, then pour into shot glasses (about 1/3 full) and chill for 1-1.5 hours.

White Layer: Boil water in a large measuring cup. Add gelatin and sweetened condensed milk. Stir until combined. Then add cold water and rum. Stir well. *Cont'd on back

Directions Cont'd

Wait until mixture is slightly warm and pour over blue layer. Return to refrigerator immediately and chill for 1-1.5 hours.

Red Layer: Boil water in large measuring cup, add Jello. Stir until dissolved. Add cold water and rum. Allow mixture to sit on counter at room temperature until it is lightly warm. Pour mixture on top and return to refrigerator. Keep chilled until ready to serve.

Decorate with whipped cream, sprinkles or cherries. If using whipped cream, wait until serving as cream tends to wilt quickly. To loosen shots from glass, you can run a knife around the edges or serve with a spoon. Enjoy responsibly.