

Midori Sour Jello Shots: The Bright Green, Party-Perfect Treat

This isn't your average, overly sweet college shot. By adding a generous splash of



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INGREDIENTS

Swaps and Notes:

Jell-O Flavor: If you can't find lemon, you can use lime Jell-O, but you may want to reduce the added lime juice by a tablespoon to account for the extra tang.

Citrus: You can use bottled lime juice in a pinch, but the fresh-squeezed kind makes a noticeable difference in flavor.

Vodka Swap: Feel free to swap the plain vodka for a good quality white rum or a citrus-flavored vodka for an extra layer of flavor.

Mocktail Version: To skip the alcohol, substitute the Midori, vodka, and lime juice with 43 cup of lime-flavored soda (like Sprite or 7-Up) and 41 cup of melon-flavored syrup (found near coffee syrups).

DIRECTIONS

1. Follow these simple steps for perfectly set, tangy Midori Sour Jello Shots.
2. Dissolve the Jell-O: Bring 1 cup of water to a rolling boil on the stovetop. Once boiling, remove the pot from the heat. Pour the entire box of lemon Jell-O mix into the hot water and whisk vigorously until the powder is completely dissolved and no granules remain.
3. Add the Cold Ingredients: Pour in the 21 cup of cold water, the 21 cup of Midori, the 41 cup of vodka, and the 41 cup of fresh lime juice. Stir the mixture gently until everything is fully combined and the mixture is a uniform bright green.
4. Pour and Chill: Carefully pour the liquid mixture into small, 2-ounce plastic shot cups. Place the filled cups on a baking sheet or tray-this makes them easier to move. Transfer the tray to the refrigerator and chill for 2-3 hours, or until the Jell-O is completely firm to the touch.
5. Garnish and Serve: Just before serving, top each shot with a small dollop of whipped cream and a tiny lime wedge for an impressive presentation.

SWAPS & NOTES

Water 1 cup, plus 21 cup cold Used for boiling and chilling the mixture.

Lemon Jell-O 1 box (3 oz) The lemon flavor provides the perfect "sour" base.

Midori (Melon Liqueur) 21 cup Gives the shots their signature green color and melon flavor.

Vodka 41 cup Use a decent quality, unflavored vodka.

TIPS FOR SUCCESS

Do Not Boil the Alcohol: Never add the Midori or vodka to the boiling water.

The heat will cause the alcohol to evaporate, leaving you with little more than flavored Jell-O.

Always add the alcohol after you've removed the mixture from the heat and added the cold water to cool it down.

Keep it Cold: For the best results, make sure your 2 1/2 cup of water is ice cold before adding it to the hot Jell-O mixture.

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