

Vampire Kiss Shot: The Bloody Sweet Halloween Cocktail That's Always a Hit

Vampire Kiss Shot: The Bloody Sweet Halloween Treat That Disappears Fast



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INGREDIENTS

Swaps and Notes:

Red Berry Liqueur: If you don't have Chambord, any red fruit liqueur like a strawberry, cherry, or even a raspberry vodka could work in a pinch, but the flavor profile will change slightly.

Vodka: Can be substituted with white rum or even a silver tequila for a different kind of kick, though vodka is traditional.

Non-Alcoholic Version: For a fun mocktail shot, mix cranberry juice, raspberry syrup, and a splash of sparkling water.

The Rim: You can find red decorating sugar at any major grocery store. If you can't find red, mix a few drops of red food coloring into regular granulated sugar and let it dry.

DIRECTIONS

1. This drink comes together in just a few quick steps.
2. **Step 1: Prep the Glass (The Blood Drip Effect):** Pour the red sugar onto a small saucer. Run a lime wedge or lemon wedge around the rim of your shot glass. Dip the rim of the glass into the red sugar, rotating until the rim is fully coated. Set the glass aside.
3. **Step 2: Combine and Chill:** Fill a cocktail shaker halfway with ice. Add the vodka (1 oz), the red berry liqueur (1 oz), and the grenadine (1/2 oz) to the shaker.
4. **Step 3: Shake It Up:** Secure the lid tightly and shake vigorously for about 15-20 seconds. You want the outside of the shaker to feel frosty cold. This ensures the liquids are perfectly chilled and properly mixed.
5. **Step 4: Strain and Serve:** Strain the chilled mixture into your prepped, sugar-rimmed shot glass. Serve immediately while cold and enjoy the eerie red glow!

SWAPS & NOTES

Vodka 1 oz Use a mid-shelf vodka for the best balance of quality and cost.

Red Berry Liqueur 1 oz Chambord (raspberry) or a quality strawberry liqueur works best for flavor and color.

Grenadine 1/2 oz Used for color, sweetness, and that signature 'bloody' look.

Red Sugar 2 Tbsp Optional, for the spooky rim.

TIPS FOR SUCCESS

Chill Your Ingredients: For the absolute coldest, smoothest shot, consider keeping your vodka and berry liqueur in the freezer a few

hours before you plan to mix.

Less dilution from the ice means a better taste.

The Perfect Shake: Don't skimp on the shaking time.

Shaking the ingredients with ice is crucial for dilution and proper chilling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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