

Black Magic Shots: The Wickedly Easy 3-Ingredient Cocktail for Halloween

Black Magic Shots: The Wickedly Easy 3-Ingredient Cocktail that Casts a Spell



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INGREDIENTS

Swaps and Notes:

Vodka: If you can't find black vodka, you can use regular vodka and add a tiny drop of black food coloring gel(not liquid) to achieve the dark color, though the pre-colored versions are smoother.

Cherry Flavor: Cherry schnapps is key, but you could try a black raspberry or darker berry liqueur (like Chambord) for a different kind of "magic" shot.

Garnish: A sugar rim dyed black or red would add an extra spooky touch, or a piece of dry ice (handle with extreme caution!) for a smoking effect.

DIRECTIONS

1. Achieving the layered gradient is simple, but requires a gentle hand and the right tool.
2. Step 1: Prep the Base: Fill your shot glasses halfway with cherry schnapps. You want a clear demarcation line between the layers, so make sure to measure accurately.
3. Step 2: Add the Depth: Carefully pour the grenadine into the glass. Since it's heavier than the schnapps, it will sink, creating a deep red bottom layer.
4. Step 3: The Black Magic Layer: This is the trickiest part: Layer the black vodka on top. Place the back of a small spoon (or a bar spoon) just inside the glass, resting on the surface of the schnapps/grenadine mixture. Slowly pour the black vodka over the spoon. The spoon helps disperse the liquid gently, preventing it from mixing with the lower layer and ensuring that stunning, sharp gradient.
5. Step 4: Garnish and Serve: Add a single maraschino cherry to the rim or drop one to the bottom for an added flourish. Serve immediately and watch the magic unfold!

SWAPS & NOTES

Black Vodka 1 oz Look for brands like Blavod or any standard vodka dyed black with natural coloring.

Cherry Schnapps 1 oz Provides the dominant sweetness and foundational cherry flavor.

Grenadine 1/2 oz A necessary addition for that deep, crimson color and extra sweetness.

Maraschino Cherries 1 per shot Optional, for garnish.

TIPS FOR SUCCESS

Chill Your Liquids: Always use chilled vodka and schnapps.

Serving this shot cold is essential for the best flavor and helps with the layering process.

Use a Bar Spoon: A bar spoon is a great tool for layering, but the back of a small soup spoon works perfectly fine.

The key is pouring slowly and over the curve of the spoon.

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

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